

EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

DECEMBER 2016 #116 FREE

CHOPSTICKS NY®

www.chopsticksny.com



Winter Gourmet 2016

Featuring restaurants and bars that serve winter specials and new restaurants that opened this year

SPECIAL INTERVIEW

YOSHIKI (Musician, Composer)

YOSHIKI

feat. Tokyo Philharmonic Orchestra
Stern Auditorium / Perelman Stage at Carnegie Hall

YOSHIKI CLASSICAL SPECIAL

feat. Tokyo Philharmonic Orchestra

Stern Auditorium / Perelman Stage at Carnegie Hall in New York City

JANUARY 12&13, 2017 Concert starts at 7:30 pm

Presented by Knitting Factory

Tickets on Sale NOW

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For more information, go to WWW.YOSHIKI.NET // WWW.CARNEGIEHALL.ORG



02

PEOPLE

YOSHIKI

Rock icon and composer YOSHIKI will perform at Carnegie Hall in January, but this time he will be with the Tokyo Philharmonic Orchestra performing classical music. He chatted with Chopsticks NY about his first classical concert in New York.

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Café: Cream Puff Specialty Shop
Beard Papa Re-opened

Web: JINTO's Interactive Website
Promoting Japan

Book: POKEMON inspired Cookbook

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The holiday season has come! In Japan, people work hard the time of the year in order to be up loads ends in business, but it is also a time for bonenkai (year-end party).

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"Regardless if it's a rock concert or a classical show, I want to take people on some kind of journey."

—YOSHIKI

Heavy metal and classical music may seem worlds apart, but not for J-rock legend, Yoshiki. While he's best known as the drummer and leader of internationally famous rock band, X Japan, which played Madison Square Garden in 2014, he's also an accomplished classical composer and pianist. Some of his classical achievements include composing the Golden Globe Theme in 2012, and writing and performing a piano concerto to celebrate the 10th year of Emperor Akihito's reign in 1999. On January 12 and 13, 2017, Yoshiki will play Carnegie Hall for the first time, accompanied by the renowned Tokyo Philharmonic Orchestra.



Your Carnegie Hall shows are part of the Yoshiki Classical Special World Tour, which has stops in Japan and Hong Kong. What is the theme of this classical world tour? Do you plan to perform mostly your original pieces in the Carnegie concert, or your interpretations of famous tunes?

I did a classical world tour in 2014. I went to Europe, America. I think I went to over 15 countries. This time I'm gonna be touring with an orchestra just to make it different. We'll be playing music I composed. Also I'll be playing some Beethoven and Tchaikovsky classical tunes as well.

Many X Japan fans expect you to perform classical versions of your hit heavy metal songs. Would that be possible in this concert?

Of course.

You are known as a rock star, but this time you'll perform classics with a philharmonic orchestra. How different is it, in terms of preparation?

In a rock concert, if you miss a few notes, it's not such a big deal. But the classical concert has to be perfect. But mentally, it's the same. Regardless if it's a rock concert or a classical show, I want to take people on some kind of journey.

This is your first time performing at Carnegie. The sound system and ambiance must be different from other venues. What do you think of the hall?

A few weeks ago, when I was in New York, I went to Carnegie Hall and went on stage. I was just walking

on the stage and I heard my own footsteps. I thought, 'What is this going to be an amazing hall. It's a very prestigious place, there are so many amazing classical artists who perform there.'

You are the leader of X Japan, and this time you are the leader of Tokyo Philharmonic Orchestra, in a way. It must be a unique experience for you organizing classical musicians. Is it easier?

There is a team creating this event—a director, arrangers, and a conductor. My role here is composer and pianist. About the songs we're going to play, I'm the producer as well.

Believe it or not, being the leader of X Japan might be harder. With the classical concert, I can just decide everything. With X Japan, I'm the leader but I try to listen to the other members.

What do you find different or similar about composing for an orchestra compared to X Japan?

When I compose over X Japan songs, I write everything as a music score. Instead of writing the violin or cello, I'm writing bass, guitar, and drums. With X Japan, guitar much every drum is also scored. I grew up playing both classical music and rock, so it's not that different. I only think of good music and bad music.

Who are some of your favorite classical composers?

Tchaikovsky, Rachmaninoff. Of course, I love Beethoven, Chopin, Schubert, Bach... but I love Tchaikovsky's melodies. I think I'll be playing Tchaikovsky at Carnegie Hall.

On your 2013 album *Yoshiki Classical*, you worked with Beatles producer, Sir George Martin. Could you tell us what the experience was like?

I learned a lot from George Martin. He described music as a kind of paint, so you're painting red, like this concept was very cool. Also after I started working with George Martin a long time ago, I started learning orchestration as well. It was very cool to work with him, but he passed away this year.

This is the 20th year since you moved your base to the U.S. How do you think life in the

U.S. has influenced you?

Well, I appreciate Japanese culture even more than when I used to live in Japan, looking at that kind of country from the outside. Also, I'm kind of amazed how Japanese food spread throughout the U.S. 20-something years ago, it was not that popular. Japanese animation became very popular, too. So, I feel that it's time for music to spread.

I live in Los Angeles, but I go back and forth between Japan and the U.S. a lot, almost every month. I just like living on the Earth, not in one particular place.

I did everything when I was in Japan, from having nothing to performing in Tokyo Dome. But I've been doing those things from the beginning all over again in the U.S. It's a very interesting feeling. It's cool because not so many people can experience that kind of lifestyle.

Could you tell us more about your documentary film, *We Are X*?

The film *We Are X* is about X Japan's life. It's not a normal documentary film, it's more like a life story. X Japan has 2 members who died. Also, it's kind of my story as well, my father killed himself when I was young. Also Toshi, the vocalist, got brainwashed by a cult, then luckily he came back. It's a very crazy story. Too crazy to be true, too painful to be true. But somehow the film gives you a positive feeling at the end. It was necessary for us to create it.

Several years ago, my agent approached me to say we should tell our story to the world. It was too painful to touch the subject, but several years later, peo-

ple convinced me this story could help people's lives. If somebody's suffering from pain or depression, this film can help.

We've been screened at over 10 film festivals around the world, actually selected by almost 20 as of new it is getting an amazing reaction.

You composed music for ceremonies and big events, and the Tokyo Olympics are under 4 years away. Would you like to be involved in the national project in some way? If I can get involved, that'd be wonderful.

Please tell us about your favorite places in New York.

I have to say Madison Square Garden, and my new favorite place, Carnegie Hall. [Laughs]

—Interview by Victoria Goldenberg

Yoshiki was born in Chiba and began playing the piano at age 4. In 1982, he formed the band X, later renamed X Japan, whose major-label debut album, *Blue Blood*, debuted at number 6 on the Oricon charts in 1993. Although X Japan broke up in 1997, they reunited in 2007, using old and new recordings to include deceased guitarist, Hide in their concerts. Yoshiki is frequently active in many solo musical and business projects, including film scoring and fashion merchandising. He has released 2 solo classical albums since 2013.



January 12 and 13, 2017

**Yoshiki Classical Special
feat. Tokyo Philharmonic Orchestra
Stein Auditorium / Perelman Stage at Carnegie Hall NY**

YOSHIO—singer/songwriter/performance artist, classically trained pianist and the creative force of the rock group X JAPAN will have two sets of special concerts presented by Gateway Factory in "YOSHIO CLASSICAL Special Featuring Tokyo Philharmonic Orchestra", he will play piano with the orchestra, performing his favorite classical tunes as well as songs he composed. The performances are part of his world classical tour including Tokyo, Osaka and Hong Kong. The concerts in New York will take place on January 12 and 13, 2017, at Carnegie Hall's Stein Auditorium / Perelman Stage.

Tickets are available at the Carnegie Hall Box Office: 154 W. 57th St. Or call Carnegie Charge at 212 247 7800 or go to Carnegie Hall's website carnegiehall.org

All Things New from Stores, Products to Events

FOOD

Beard Papa: Back and Better than Ever

Beard Papa's friendly blue and yellow Santa-like mascot is a familiar face to most New Yorkers, many of whom were happy to see him return to his location on the Upper West Side. Closed for several months for renovation, this popular shop reopened with a large menu and a showcase on display for all to see.

Those who have a sweet tooth will be glad to know that Beard Papa's cream puffs, famous for their double layer of pie crust and puff crust and exquisite combination of crispy and creamy, are still the staple of a newly expanded repertoire. One addition is *Croquants*, meaning "crunchy" in French, cream-filled almond-coated treats that live up to their name. Other items such as *dolans* and chocolate fondant cake round out the dessert offerings. The store's main feature is still its delectable cream puffs, but they are joined by some savory options as well as new sweets. The former category features rice burgers with beef, subway or chicken toppings, served in either a white rice or quinoa bun.

Beard Papa normally discounts when you buy cream puffs in bulk, and the holiday season (Dec. 23 - 25) brings special deals. If you buy a 6-pack rice and ranch or (swirl/chocolate/green tea), you can receive \$2 off instead of the usual \$1 discount, and a purchase of a dozen gets you \$5 off as opposed to the usual \$3. Why not make everyone at your holiday celebration happy with Beard Papa's creations?



Beard Papa's festive cream offering is Croquants, cream-filled almond-coated treats that are both crunchy and creamy. \$2 savings are built in order so they are always fresh.



The enlarged space puts the customers in a prime position to peruse the fresh options.

Beard Papa 2163 Broadway (bet. 26th & 27th Sts.) New York, NY 10024 | Tel. 212.369-0070 | www.beardpapa.com

ONLINE

One Step Closer to Japan through an Interactive Travel Site

The number of visitors to Japan continues to grow each year, but visiting Japan only once is not enough for most tourists. This November, Japan National Tourism Organization (JNTO) launched a campaign "JAPAN—Where Tradition Meets the Future" to show various aspects and depths of the country.

New York-based German videographer, Wincent Urban, whose movie "In Japan—2015" uploaded on Vimeo gained over two million views, produced an original movie for the campaign in collaboration with a creative agency, INJIN Inc. His new three-minute movie portrays the harmony of "tradition," "innovation" and "nature" at 45 locations across the land. Go to <http://firstjapan-europe.jnto.go.jp> and you'll find detailed tourism information of all 45 locations appearing in the interactive movie. When viewers click on a scene of interest, related information appears in five languages: English, French, German, Italian and Spanish.



Info: www.visitjapan-europe.jnto.go.jp

BOOK

Cookbook Powered by POKEMON

The POKEMON GO craze seems to have calmed down a bit, but no one can stop the power of these adorable monsters. This winter, VIZ Media will release *THE POKEMON COOKBOOK, EASY & FUN RECIPES* that contains a variety of delectable and inventive original recipes inspired by characters from the world's most successful entertainment franchise that has sold more than 276 million video games and over 21.5 billion trading cards worldwide. Created by Mitsu Rudo, the cookbook introduces more than 35 delicious dishes that look like Pokemon characters from desserts to pizza along with easy recipes.

Make a Poke Ball sushi roll, Pikachu-style omelet or "Mewtwo" mashed potatoes, which are perfect for parties, weekend activities and lunch breaks.



THE POKEMON COOKBOOK
by Mitsu Rudo
VIZ Media
112 pp. \$14.99
ISBN: 978-1-4923-1000-0

Info: www.viz.co.jp

A New York hair salon that lets your beauty shine



OCTOBER, 2016 GRANO OPEN



With the experience of operating over 100 salons in Japan, AUBE hair brings high quality services to the U.S. Our clients' desired images of beauty come to life with the latest equipment that we utilize and the superb techniques of our stylists. Enjoy our hospitality at its best in an atmosphere where both our clients and staff can be comfortable.



"Service & Philosophy"

Our veteran stylists have acquired their superior techniques through training and working in Japan as well as around the globe. It is AUBE's policy to have one stylist oversee a client's service from start to finish. One of our top stylists will work with their client throughout their entire process from shampoo and cut to color and styling. Just as you would expect in Japan, freely consult with your stylist about everything from your hair care, scalp care, styling and more.

"Products & Technique"

In order to ensure we deliver top quality service and technique, the chemicals, treatment solutions and equipment we use are imported from Japan, making our services suitable for those with sensitive hair and skin. Also, AUBE's original cut and coloring offer styles that are most flattering for your skeletal structure to highlight your best features. Complexed coloring processes and perms that were unavailable in New York are now offered at AUBE.



"Luxury & Relaxation"

Enjoy the relaxing time in our in-far YUME shampoo stations with our soothing Head Spa treatments by our spa technicians.

- Organic Head Spa & Treatment (40 min/ \$60) - Moisturize your scalp with spa mist from a steamer. It conditions your scalp, rejuvenates and releases tensions. Also enjoy Fit Nail which is offered as an optional service to go with this treatment.



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347-259-1111 Open 7 days / 10:00 - 21:00

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	Pre care	\$10		Blow & dry	\$39
	Mist care	\$10			

We are currently hiring hair stylists and nailists. (Contact Pamyuku)

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松竹梅
Sho Chiku Bai

Winter Gourmet 2016

'Tis the exciting season of parties and dining out. To help you plan your holiday festivities, Chopsticks NY brings you information on great deals, limited offers and winter delicacies from local restaurants. Also introducing newly opened restaurants.

Page 8 **Newly Opened Restaurants in 2016**

Bossou / Brooklyn Bell Factory Hell's Kitchen / Drunken Dumpling / Ichiren NY / Kappo Totto / Mi-No Sash / Nore Sash / TEISUI / Topaz Noodle Bar / Zurutto /

Page 13 **Restaurants and Bars that Serve Winter Specials**

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Listing

Japanese Restaurant

Asian Restaurant

Newly Opened Restaurants in 2016

Modern Take on Comfort Food

Because

3 Blucher St., Stearns & Eisenberg Sq. | New York, NY 10012
TEL: 212-239-4592 | www.becauseetc.com | Sun-Thru 5:00-11:00 pm, Fri & Sat 5:00-11:30 pm, Sunday Set & Sea 12 pm-4 pm



Meaning vacation home, **Because** serves Japanese comfort food based on the family recipes of owner, Mikiyo Kiyogoku. The focus is on Japanese home cooking with creative twists, with a menu that features seasonal ingredients. Their highlights include an *Joanase Udon* with tempura made of local vegetables and *Ginko Aburashi*, with creamy sesame dressing.



Joanase Udon, pulled udon, is the New York region. Also, it offered as winter hot pot only.

Non-Japanese diners will love Japanese influence establish a passion for relaxing atmosphere of *Because*.



An Additive-free Café in Hell's Kitchen

Brooklyn Ball Factory Hell's Kitchen

205 8th Ave., 8th Fl. | New York, NY 10011
TEL: 346-463-9550
Mon-Sat 7 am-9 pm



Brooklyn Ball Factory opened a second, their flagship in Manhattan to offer their bento and "dōtchale" pastas as well as to take catering orders. Their popular *Mult Ball Bento* are prepared using 100% USDA Choice grade Angus beef ground inside and served with a sauce made with fermented applesauce. "No additives, no preservatives and no MSG" is their motto.



They offer catering services at all of their restaurants with chefs who specialize in Japanese. *Washio* is an authentic Japanese restaurant in a modern setting.

Try their family bento pastas in the evening with a cup of light roast coffee from Brooklyn's local roasters.



Healthy, Tasty, Soup Dumplings

Drunkon Dumpling

132 1st Ave. New York, NY 10003
Tel: 212-963-8883 | www.drunkondumplings.com
Sun-Thu: 11am-4pm Sat-Sun: 10am-4pm & 6pm-8pm



Drunkon Dumpling in the East Village serves xiao long bao (soup dumplings) prepared by a mother and son chef team. The center of the attraction is their *Xiao Long Bao* extra-large soup dumpling with crab, scallops, shrimp, and pork in a combination of chicken, pork, and vegetable broths. Drunkon Dumplings operates in family style, strictly excluding MSG, food coloring and fish powders.



Only 25 made per day the *Xiao Long Bao* dumplings are not just one bite. It is recommended to use a straw to sip the soup inside the dumpling.

Using ingredients sourced from local farms and markets, Drunkon Dumpling's dishes reflect natural tastes.



Legendary Tonkotsu, Unprecedented Style

ICHIRAN NY Brooklyn

374 Johnson Ave. (Morgan Ave. & 86th St.) Brooklyn NY 11235
Tel: 718-381-0833 | www.ichiran-nyc.com
Open Sun: 11am-2am



Opened in 1960 in Fukuoka, ICHIRAN is a legendary tonkotsu ramen house that has been loved by locals and loyal fans for over five decades. It finally landed in New York this October, serving ramen that you could never experience outside Japan before. Equipped with their own central kitchen, **ICHIRAN NY Brooklyn** crafts soups and soup-in-house and provides the Classic Tonkotsu Ramen, a sole ramen menu they offer. You can still customize firmness of the noodles richness of the soup and toppings as well as with or without extra noodles. But what makes ICHIRAN really stand out is their individual counter. You need to place an order using a piece of paper and eat by yourself, alone. This unique style allows you to concentrate on eating ICHIRAN's craft ramen that boasts clear, full-bodied flavor. You can also buy a home cooking ramen set.



ICHIRAN's signature individual counter equipped by a fan menu allows you to fully devote your self to experiencing the ramen.

ICHIRAN also recreated the vibe of serving "yoko" stand shops in Fukuoka.



Luxurious Dining Experience in Kappo Style

KAPPO TOTTOS

628 W. 17th St., 2nd Fl. (10th Ave.) New York, NY 10011
Tel: 212-633-0927 | www.kappotottos.com
Open Sun: 5-10pm



Kappo refers to a type of traditional Japanese cuisine that maintains the quality of high end cuisines but is unbound by formality. Meticulously prepared dishes, using seasonal ingredients, are served in the "omotenashi" thoughtful spirit. They serve 4-Course Chef's Tasting for \$190, 4-Course Prix Fixe for \$55, and a la carte menu, including dishes using the highest meat wagyu beef and aged salmon. Their drink selection is carefully selected by a sake sommelier to pair with their dishes. Located a few stone steps from the High Line, the chic, 25-seat restaurant guarantees a luxurious kappo dining experience. During the month of December, Kappo Tottos offers a 7-course Holiday Special for \$180. 5 lucky Chopsticks NY readers will receive a \$20 coupon that can be applied to this holiday special. Email info@kappotottos.nyc by Dec. 11.



Presented on a cedar wood plate are cutting board. Seasonal items are not only your taste buds as well.

Seasonal Vegetable Golden Highlights warm flavors, such as miso and vegetables and miso soups.



Sushi and Japanese Tapas for Everyone

Me-Nu Sushi

286 4th Ave. (bet 128 St. & 129 St.) New York, NY 10017
TEL: 317 876-8842 | www.menusushi.com
Mon-Sat 12 pm-1:30 pm 5-12:30 pm



Serving sashis, sashimi and Japanese tapas, **Me-Nu Sushi** is the kind of place you can bring your family or a large group and find something for everyone, whether it is fried food, grilled food or noodles. Offered for only \$55, the 5-course *Goshoku* (top photo) featuring 10 nigiri sushi, is particularly recommended for its quality and quantity. Me-Nu Sushi is a no-tipping policy restaurant.



General Take Sake! is a beautiful to your eyes and refreshingly well-balanced. **Me-Nu Sushi** is a delicious topped with shrimp, bringing sashimi you want from inside. Eat!

Northside for these sashis and Japanese tapas restaurant.
Dinner \$20 (all) and 10% off at parties (only popular here)



Midtown's Secret Sushi Haven

Nevo Sushi

114 E. 27th St. (bet Lexington St. & Park Ave.) New York, NY 10017
TEL: 348-885-0001 | www.nevosushi.com
Sat-Sun 11:30 am-1:15 pm Dinner Mon-Sat 5:30-11:30 pm



Midtown's hidden gem **Nevo Sushi** is an authentic Japanese restaurant for sushi enthusiasts. Three veteran Japanese chefs expertly prepare Edamame style sushi with fresh ingredients and refined techniques. The ambience is set under a vast skylight, sun shining in throughout the day and surrounded with the glow of the city lights at night.



To enjoy the perfect a course, try their *Goshoku* chef's choice menu that comes with 12 personal sashis including herbs from chef's garden and 1 special roll.

The innovative fusion cuisine Japanese dishes like *Miso Shrimp Sashimi* and *Sashimi Roll*.



Yakitori Izakaya with Chic Atmosphere

TESUJI

245 4th Ave. (bet 28th St. & 29th St.) New York, NY 10017
TEL: 317-885-0001 | www.tesuji.com
Mon-Wed 5:30-12:30 pm Thu-Sat 5:30-11 pm



TESUJI has been serving "yakitori kaiseki" since its opening, and now meeting customers' demands, they have responded as "yakitori izakaya" to serve a la carte dishes. Their yakitori using organic chicken and a la carte dishes that incorporate seasonal ingredients, are sure to satisfy your palate. The chic atmosphere and the new addition of a private room make TESUJI an excellent choice for a party.



They offer traditional yakitori with a la carte paired with organic chicken, beef and pork. If you want to try the new dishes, order a la carte.

Private Club has been different from other izakaya, served with pair of first course on the table. Can enjoy enough time if you have a drink with.



Slurp Worthy Ramen on the UWS

Zenzai Ramen & Gyozu Bar

141 W. 70 St. (bet. Columbus & Amsterdam Aves.)
New York, NY 10025
Tel: 212-498-0827 | Mon-Sat: 4-7pm



Zenzai, on the Upper West Side, is a ramen joint where locals come to indulge in their ramen and authentic gyozu. This delectable soup for their ramen is prepared by simmering chicken, vegetables and fruits for 8 hours until it becomes rich and full of umami. New on the menu is Pile-Don Tama, onions and avocados simmered in their original sauce is mouthwatering and goes perfect with rice.



Drifts Sea Don Ramen gives you enough energy just by sipping it. But an apparently healthy menu from where to eat is the focus of this ramen soup less menu.

They offer traditional types of ramen bowls and take it a step further to offer a great place to eat and drink. Delicious appetizers as well.



Fancy, Inexpensive and Tasty Thai Food

Tapas Noodle Bar

120 W. 86th St. (bet. 60th & 70th Aves.) New York, NY 10025
Tel: 212-444-7002 | www.tapasnoodlebar.com
Mon-Sat: 11:30 am-10 pm



Tapas Noodle Bar features modern Thai noodle soups and noodle dishes. They introduce unique styles of noodles such as Kilo Soe and Yee To Pa. Conveniently located near Central Park, Carnegie Hall, and popular commercial areas, their atmosphere is fancy and elegant, but their price ranges are surprisingly reasonable—noodle dishes are \$12-\$15 and their lunch special starts at \$9.



Unique selection of Thai noodle soups are what Tapas Noodle Bar is. Try something new and enjoy Thai noodle soup further.

Chasing dreams are less about can rise up to the people that. The second floor is perfect for apartment party with 20-30 guests.



18 Discounts and Promotions for You + Air Ticket to Japan

In the midst of the gift-giving season, Chopsticks NY is holding a sweepstakes with 18 discounts and promotions from our clients, specially for you, plus a round-trip air ticket to Japan from us! Please follow the directions below to enter.

How to Enter the Sweepstakes

1. Go to www.chopsticksny.com/yr2016 and answer 12 survey questions. It takes only 2 minutes.
2. Once you finish the survey, choose your favorite gift items, discounts, or promotions**. You can choose as many as you want.

*A round-trip, economy-class air ticket from New York to Japan. Airfare is not guaranteed yet.

**Available gift items, discounts, and promotions are listed on page 10-12 of this issue as well as online.

Enter by
December
31



2016 WINTER PROGRAM

ADVENTURE AWAITS *with* SAPPORO



NOVEMBER 2016 - FEBRUARY 2017

- You could win awesome outdoor gear from the Legendary Biru. Enter all winter long at [Facebook.com/SapporoUSA](https://www.facebook.com/SapporoUSA). The promotion runs **November 1st 2016 through February 27th 2017**.
* No purchase necessary. Age 21+. Ends 2/28/17.



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GRAND OPENING

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Sun: Closed

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<http://www.shikibento.com/shikibento>

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Restaurants and Bars that Serve Winter Specials

Wagyu Sukiya Melts in Your Mouth ABURIYA KINNOBUKE



RESTAURANT DATA

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Sat: 11:30 am-10:30 pm
Sun: 10:30 am-11:30 pm



Known for its authentic Japanese fare, **Aburiya Kinnobuke** is serving the finest A5 rank wagyu beef with Wagyu Sukiya this winter. Thickly sliced wagyu beef is cooked in their original soup swimming with vegetables and tofu. The beef can be eaten raw, to melt the sage to heat it through. Dip the cooked wagyu in a poached quail egg and it will melt in your mouth. If you enjoy sake, try *Ginrei Sake* Mackerel or between sips, Spanish mackerel in tomato is cured in vinegar and lightly grilled Aburiya style. These seasonal dishes are only available during winter. Also recommended is a winter menu lunch is Aburiya Kinnobuke with their homemade soup.

Tonkotsu Ramen with a 40-Year Tradition AJIEN RAMEN



RESTAURANT DATA

138 W. 25th St.
(bet. 8th & 9th Aves.)
New York, NY 10001
TEL: 212-463-0802
Mon-Sun: 11:30 am-10 pm



First established in 1980 in Kojima, home of tonkotsu ramen, **Aji-en Ramen** has now expanded to over 300 branches around the world. Their tonkotsu soup is enhanced by their special oil and Japanese spices, making it full of umami. Serve their signature *Delux Aji-en Ramen* topped with 5 slices of charbroiled pork tenderloin, bean sprouts and boiled egg. For only \$11, it will fulfill your appetite and provide. Aji-en Ramen in Chelsea also serves sushi and an array of Japanese style dishes as well as a variety of sake and Japanese beer. In addition, they also offer pork buns and bubble tea.

Pop Up Vietnamese in Thai Place BLU ORCHID THAI KITCHEN



RESTAURANT DATA

45-64 Queens Blvd.
(bet. 45th & 46th Sts.)
Queens, NY 11104
TEL: 718-830-6969
www.bluchidthai.com
Mon-Sun: 11 am-11 pm



Blue Orchid Thai Kitchen is an extension of the upcoming dining scene in Queens. Serving authentic, yet creative Thai dishes using high quality ingredients, the restaurant is opening a pop up shop **W/ The** made their restaurant, highlighting Vietnamese dishes only on Saturdays. To enjoy their craft Vietnamese dishes, try *Supper The Classic*, fresh pheasant noodles in beef broth made by simmering for 8 hours and topped with braised Angus beef brisket, thinly sliced beef, and beef meatballs. With reasonable prices, excellent dishes, and warm service, Blue Orchid has every reason for you to come, savoring in winter. Party planning is also available.

Delicacies for Your Eyes and Palate DONGURI



RESTAURANT DATA

308 E. 10th St., 3rd, 1st and
2nd Ave.
New York, NY 10039
Tel: 312 236 6668
www.donguri.com
Tue-Sun: 5:30-9:30 pm



Dungeness is a cozy 20-seat "wastchika" place loved by the Upper East Side neighbors. Their menu is highly seasonal and authentically Japanese, accompanied with Chef Yamasaki's original bento. Among their winter plates, you cannot miss *Buffed Crab Stopper* with Citrus Fillet, an elegant and hearty dish using seasonal tomatoes and asparagus. Refreshing cedar salmon embraces the aroma of the ocean forecast, bringing a winter taste. Other recommendations include *Chef's Shikoro*, 3 Kinds *Sashimi* and 5-Course *Kaiseki*, which also reflect winter flavors. Carefully selected sake and craft beer accompany the Dungeness dishes.

Energy-Filled, Healthy Ramen HINATA RAMEN



RESTAURANT DATA

158 E. 10th St., 3rd &
Lexington Ave., New York,
NY 10002
Tel: 312 266 2034
www.hinataramen.com
Mon-Fri: 11:30 am-10:30 pm
Sat: 12 pm-4:30 pm
Sun: 4-11:30 pm



"Offering health-conscious, energized *sukiyaki* dishes" is the heart of **Hinata Ramen**. They use organically grown and natural ingredients as much as possible and with no MSG. This winter they are introducing *Chef's Garlic Ramen* made with organic chicken, garlic soup, house-made braised garlic sauce and garlic chips. Warming vegetables such as garlic chives, bean sprouts, bamboo shoots and scallions make this mild-yet-powerful ramen even more nutritious. Also enjoy their wide variety of drink selections along with *tapas* dishes such as *Chicken & Sake* (seasoned organic chicken thigh with spicy miso paste).

Masterful Touch of Smokiness SALT + CHARCOAL



RESTAURANT DATA

171 Grand St.,
1st, Bedford Ave.,
Brooklyn, NY 11249
Tel: 718 759 2887
www.saltandcharcoal.com
Mon-Fri: 5:30pm-Midnight
Sat & Sun: 12 pm-Midnight
(from 4-8:30 pm they serve
drinks and desserts only)



Williamsburg's *toro-yaki* (Japanese style barbecue) place, **SALT + CHARCOAL**, is the only restaurant in New York to obtain permission to use charcoal indoors. Using top-quality *Singaporean* (charcoal), S+C cooks ingredients perfectly moist, tender and crispy without with a smoky aroma. They also offer non-barbecue dishes, including the winter special, *Shredded Spareribs*. Shabu, You can choose the ingredients from *Wakagyu Beef*, *Bonito*, *Pork*, and *Meat & Nuts*, served with ponzu and sesame dipping sauces. Their soups, yet deliciously prepared dishes can be enjoyed with S+C's original cocktails and unique selection of sake, beer, wine and shochu.

Keep Yourself Warm with Samgyetang Soup SEJUL GARDEN



RESTAURANT DATA

30 W. 33rd St., 2nd Fl.,
3rd, Brooklyn 9th Ave.,
Tel: 312 236 9883
www.sejulgarden.com
Mon-Fri: 11 am-Midnight
Sat & Sun: 11 am-2 am



Sejul Garden has been a staple in Koreatown with its authentic Korean cuisine since 2007. As the temperatures plunge this winter, find warmth in the comforting soup of *Samgyetang*. This chicken soup is prepared by simmering a *Canche* hen stuffed with sticky rice, chestnuts, ginseng, garlic and other spices. It is light because *Canche* hens are low in fat, but one cup of it will warm you up inside out. *Shredded Sundubu* (tofu) is another soup dish that will nourish your body during winter. Their *homemade* *tofu* is simmered in a spicy broth packed with *soybean* *soybean* and *flowered* with *gochujang* (Korean hot chili and red peppers).

All About Chicken

TOTTO RAMEN HELL'S KITCHEN



RESTAURANT DATA

404 W. 13th St., 9th Fl.
10th Ave.
New York, NY 10011
TEL: 540-685-8058
www.tottoramen.com
Mon-Fri 11:30 am-2:00 pm
4:30-11 pm
Sat-Sun 11:30 am-2:00 pm
4:30-11 pm



This winter, the second location of **TOTTO RAMEN**, specializing in "chicken ramen" soup ramen, is introducing **Totto Miso Ramen** for chicken lovers. Topped with chicken *isolate*, *isolate* is fried chicken thigh, chicken made with chicken breast and pulled pork (chicken). The ramen presents a fun way to enjoy different tastes and textures of chicken. They also offer this ramen, answering the requests from clients who wanted to eat an equally fulfilling ramen in popular pork-filled *Miso Ramen* but made with chicken. The **Totto Miso Ramen** is only available during winter. With more dining space, **TOTTO RAMEN Hell's Kitchen** is perfect for families and groups.

Sizable Ramen Crafted for Power

TOTTO RAMEN MIDTOWN WEST



RESTAURANT DATA

305, 32nd St., 9th Fl.
10th Ave. | New York, NY
10018
TEL: 212-863-6052
www.tottoramen.com
Mon-Fri 11:30 am-2:00 pm
5:30 pm-11:00 pm
Sat-Sun 4-11 pm



TOTTO RAMEN is a pioneer of "chicken ramen" ramen that features a thick white broth made from chicken bone. The Midtown West location's ultimate winter ramen is **Totto Miso Ramen**, highlighting rich pork soup and topped with three styles of house-made toppings: pork, pork, pulled and dried. With an abundance of toppings and a kick from house-made garlic paste and hard garlic, this ramen will make you immobile even in severe cold winter in New York. Add *Okonomi* *Miso* (deliciously spicy miso ramen) for \$2 and enjoy the contrast of the mild soup and the heat from the miso.

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Dig into a Piping Hot Nabe and Fulfill Yourself from Inside

Winter is the time for nabe hot pot—hearty comfort dish loved by everyone. Here are original nabe recipes using Day-Lee Foods frozen gyoza, which boost your energy.



Pork Gyoza Nabe with Winter Greens and Cellophane Noodles

INGREDIENTS (Serves 4)

- ☐ 4 cups chicken stock
- ☐ 1/4 cup oil
- ☐ 3 slices onion
- ☐ 1629 Day-Lee Foods Pork Gyoza Dumplings
- ☐ 2 packages cellophane noodles (8 1/2 x 2)
- ☐ 1/4 head of napa cabbage
- ☐ 1 bunch scallion
- ☐ 1/4 head of cabbage
- ☐ A few carrot slices cut into flower shapes (optional)

DIPPING SAUCE

- ☐ 1 cup peanut
- ☐ 1/4 cup finely-chopped scallions
- ☐ 2 tbsp finely-chopped ginger



Spicy Pork Nabe with Stir-Fried Gyoza Dumplings

INGREDIENTS (Serves 4)

- ☐ 5 tsp oil
- ☐ 1/2 cup peanut
- ☐ 1/2 cup scallion
- ☐ 1/4 cup oil
- ☐ 1630 Day-Lee Foods Stir-Fried Chicken Gyoza Dumplings
- ☐ 1 bunch cilantro
- ☐ 1 bunch scallion
- ☐ 1 package pork sliced
- ☐ 2 slices

INSTRUCTIONS

1. Cut scallions diagonally into bite size pieces.
2. Roughly chop cilantro.
3. Cut pork into wedges.
4. Boil water, parboil scallions and pork in a pot.
5. Add dumplings, scallions, pork and pepper slices (add to your preferred upon level) and garnish.
6. When the dumplings are cooked, serve in

individual bowls, add more cilantro and scallion in some last night before eating.



*You can add some more garnish such as scallion, cilantro, onion, and pork to suit your taste.

INSTRUCTIONS

1. Cut napa cabbage and cabbage into bite size pieces and cut them aside.
2. Soak the cellophane noodles in cold water for 15 minutes, drain and cut them into 1/2 length using scissors. Set them aside.
3. Cut scallions diagonally into bite size pieces.
4. Bring chicken stock to a boil and add oil and soy sauce.
5. Add napa cabbage, cabbage, Day-Lee Foods pork dumplings, cellophane noodles, and scallions (and flower carrots (if desired)).
6. While all the ingredients are cooking, prepare individual dipping sauce. In a small individual bowl, add peanut, some chopped scallions and ground ginger (you can add more in taste of each ingredients according to your taste).
7. When all the ingredients are cooked, each party fill out their choice of ingredients dip them into the prepared dipping sauce, stir and repeat!



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Taste of Live Fish “Jukai” Style



Plump lobster meat is cooked medium rare, allowing you to savor its true ocean flavor. The subtle elegant flavor of lobster is enriched by butter sauce with a hint from refreshing herbs.

"Kani yaki" (grilled fish cake) is a traditional Japanese dish that customers enjoy at Jukai's, along with Jukai's signature fresh seafood buffet.



Tasted many on a street in Matsuyama, Japan, is a true Japanese restaurant for gourmands.



Meaning "Sea of Happiness", Jukai greets its clientele by serving Japanese cuisine with a modern twist, from sushi and sashimi to native hot pot and original dishes that incorporate the essence of non-Japanese cuisines. Owner/chef Watanabe established his career in Tokyo, Paris and his hometown of Fuji-Goko in Yamanashi Prefecture, a famous resort town, thereby developing his own style that can neither be labeled as one cuisine nor described as fusion. Jukai's menu has a nice balance of ocean and mountain harvests, but it leans toward seafood when it comes to seasonal flavors. Sushi or Sashimi of the Day, Sealed with the Catch of the Day, and Broiled or Baked Fish of the Day are all popular among regulars. These dishes cannot be made without the fresh fish that TrueWorld Foods provides.

Chef Watanabe completely trusts the quality of the seafood TWF offers, and he has used it as his main fish purveyor since he opened the restaurant in 2011. "Freshness is extremely important to us. We proudly serve various dishes using live fish, which is our signature. TWF always brings good quality live fish and has never disappointed me," he says. TWF sources quality seafood from all over the world, including the world famous "Aki" fish market in Japan. The secret behind why they can consistently provide good live fish is that they are equipped with an upscale fish tank system that can keep locally caught fish and shellfish alive via thorough temperature and water quality control.

One of the masterful dishes using TWF's live fish is Grilled Lobster with Fresh Herbs. Whole lobster is cut in half, grilled to perfection, and served with a rich butter-bone sauce accented by aromatic herbs including thyme, rosemary, and olive Japanese basil. Says Watanabe, "To let our customers appreciate the true nature of lobster, we grill it medium rare." Another example of the collaboration between Jukai and TWF can be seen in Grilled Black Fish "Kobito" (Kobito), a traditional Japanese dish using locally caught blackfish. Winter is blackfish season, meaning its flesh becomes fatty and flavorful. The fish's collar is particularly fatty, so this dish, simply seasoned with salt and grilled, is a delicacy that allows you to enjoy juicy, umami-rich ocean flavor.

The best way to sample Jukai cuisine with Chef Watanabe's magic is to try the Chef's Tasting Course, \$65 for 7 courses or \$85 for 8 courses including assorted sushi, both featuring the catch-of-the-day provided by TWF.

Jukai
217 East 53rd St., New York, NY 10022
TEL: 212 586-8788 | www.jukai-ny.com



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Japanese Restaurant Guide

\$\$\$ Average price for a 3-course meal (S\$100 or more)

- Sushis & Seafood
- Ramen
- Tempura
- Udon
- Gyoza
- Bento
- Family Dining
- Local Favorite
- Signature & Specialty
- Business & Event

▲ Choppedsticks NY available to join up

Upper West

Upper West **GO! GO! CURRY!**

They serve Japanese-style curry with a twist. The food is so good, it's no wonder it's so popular. The food is so good, it's no wonder it's so popular. The food is so good, it's no wonder it's so popular.

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212-255-1234

Upper West **Amami Pizzeria & Lounge**

600 Amsterdam Ave (bet 11th & 12th St)
212-255-1234

Upper West **Ichu Restaurant**

60 W 10th St (bet Broadway & 11th St)
212-255-1234

Upper West **Jin Ramen***

200 W 10th St (bet Broadway & 11th St)
212-255-1234

Upper West **Jin Ramen***

600 Amsterdam Ave (bet 11th & 12th St)
212-255-1234

Upper West **Nishi Hime***

200 W 10th St (bet Broadway & 11th St)
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Upper West **Norito Ramen**

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Upper West **Miso**

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Upper West **Rai Rai Kasa***

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Upper West **SAKI**

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Upper East

Upper East **AMURA**

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Upper East **INASE**

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Midtown West **GO! GO! CURRY!**

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Midtown West **OSAKA-KA***

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Midtown West **Isotowa**

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Midtown West **Sake of Gari 66**

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Midtown West **Toto Ramen W 5th**

200 W 10th St (bet Broadway & 11th St)
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Midtown West **Toto Ramen W 52nd**

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East Village

East Village **Chin-Ai**

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East Village **Dasha x Modern***

Introductions: *Introductions* is a well-known book by John and Valerie. The first volume is available in print and

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5 Dishes, 10 Dishes

East Village Sashimi*

Mixing sushi by hand only from high quality sustainable fish imported from Japan. Influenced by Japanese home style sashimi master. The Sushi Bar is 100% kosher. Gluten, wheat, dairy and soy-free. Only special requests and substitutions are offered.

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East Village Uramaki

What if it is a Japanese location food restaurant? East Village with a fine selection of sashimi and more traditional dishes all authentic Japanese.

Exquisite dishes are prepared by the owner/chef. Top Japanese sushi master from Osaka branch of Japan.

86 E. 3rd St. Sat. 1st & 2nd Ave. 100% Kosher

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East Village Borsic Borsic

1st Ave. Sat. 2nd Ave. 100% Kosher

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East Village Borsic

1st Ave. Sat. 2nd Ave. 100% Kosher

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Kubota Night

Here, 7 days a week, 100% Kosher, 100% Kosher, 100% Kosher.

Two dishes with Kubota (Sashimi).

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East Village Cho-Ko Restaurant

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East Village Diner

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East Village Hokuto Hot Pot

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East Village Hozuki*

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East Village Hi-Cooker

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East Village Japanese

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East Village JEWEL BARS

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East Village MINCA

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East Village OMI Tenka*

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East Village Oshiro Gussanich Village

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East Village Ramen Sotogaya *

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East Village Rebutzky NY

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East Village Sake Bar Occasional

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East Village Sake Bar Sotogaya

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East Village SAKO

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East Village Sake Bar Sotogaya

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East Village Udon Miso*

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East Village Village Yokocho

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East Village Yachi Sashimi*

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East Village Yaku Restaurant

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East Village Zan-It*

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New Jersey	Nagasaki Sash*	
1000 Franklin St. Newark, NJ 07102		\$200
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New Jersey	Prescott Ronto Sash	
210 Morris St. Roseland, NJ 07068		\$100
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New Jersey	Roka Irvinsky	
200 Adams St. Fort Lee, NJ 07024		\$200
201-461-4141		
New Jersey	Rosini Sotagoya	
210 Morris St. Roseland, NJ 07068		\$100
201-992-1100		
New Jersey	Sakana-Ikasa	
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201-447-4141		
New Jersey	Sashiki & Hibiscus*	
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201-992-1100		
New Jersey	Sashiki Sashiki (Hibiscus)*	
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201-992-1100		
New Jersey	Sugi	
24 67th St. E. Fort Lee, NJ 07024		\$200
201-461-4141		
New Jersey	Sushi Teaga	
501 Arden Ave. Summit, NJ 07901		\$100
201-261-1100		
New Jersey	TATSUO	
1220 New St. Englewood, NJ 07030		\$200
201-992-1100		
New Jersey	Tsukis Sash	
1000 Franklin St. Newark, NJ 07102		\$100
201-596-1100		
New Jersey	Yakitori*	
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201-992-1100		
New Jersey	Yamaguchi Restaurant*	
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781-428-0100 (W)	3rd & Franklin (S)	
212-512-9100 (W)		
Midtown East	Cafe Zepi Midtown E	Starry
773-411-9100 (W)	Midtown & St. Ann's	
212-773-6700 (W)		
	IPPODIO TEA	
125 E. 20th St. East 4th & Post (S)		Imagined

[illegible]

KARAOKE

East Village 	Snag Snag (Ann. #1) <p>It's impossible to overestimate the importance of <i>Snag Snag</i>. The long, low, off-white, beige and grey walls in the lounge and private rooms have made this the most popular of all the clubs. <i>Snag Snag</i> is a must for all serious clubbers.</p> <p><i>Snag Snag</i> is open all night long on all nights of the week.</p> <p>1101 W. 10th St., Suite 100 (W. 10th & 11th) 554-6151 1101 W. 10th St. Suite 100 (W. 10th & 11th) 554-6151</p>
East Village 	Snag Snag (St. Marks) <p>Conveniently located on St. Marks Street in the heart of the East Village, <i>Snag Snag</i> is a must for all serious clubbers. The lounge and private rooms have made this the most popular of all the clubs. <i>Snag Snag</i> is a must for all serious clubbers.</p> <p>1101 W. 10th St., Suite 100 (W. 10th & 11th) 554-6151 1101 W. 10th St. Suite 100 (W. 10th & 11th) 554-6151</p>

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Mixology Lab



Yuzu Omori

Category: Sake, base liquor

Origin of production: Kyoto Prefecture

Type of base sake: Junmai

Alcohol content: 7%

Bottle size: 500 ml

Features: Blend yuzu juice with junmai sake and the result is a refreshing sake base liquor with a distinct yuzu citrus flavor and a touch of sweetness. Nicely balanced in bitterness and acidity of yuzu, its flavor is multi-layered. Drink chilled on its own and it's also great with various cocktails.

Distributed by JFC International, Inc.

People love sparkling drinks in the festive holiday season. The sparkling cocktail introduced here highlights a Japanese winter citrus, yuzu, is surprisingly easy to make, and is sure to wow your guests.

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Located in the heart of Kyoto, the ancient capital of Japan, Yamamoto Honke was established on the grounds of Fushimi in 1587. Since then Yamamoto Honke has been brewing sake to use rich people's lives with the best quality for over three centuries and served generously. Rising from the soil, and spring water from the surrounding mountains, the sake Yamamoto Honke brews has been developed in hand with elegant Kyoto cuisine, and today it spreads globally and is enjoyed in various countries.

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TEL: +81 75-671-6271
www.kyotohonke.com

Wesley Brookings

Wesley and Wesley Brookings serve Japanese cuisine crafted by using seasonal, local ingredients. Co-owner of the restaurants, Toshiyuki Kusunoki, is also a certified sake and wine sommelier. He constantly explores how to introduce sake to Western culture.



400 Bergen St., [Bert, 5th & 6th Aves.]
Brooklyn, NY 11211
TEL: 347-326-3000
www.wesley-brookings.com

Yuzu Mimosa

Cocktail recipe courtesy of Toshiyuki Kusunoki of Wesley Brookings

Yuzu citrus is now a familiar flavor not only in fine dining restaurants but also for home cooking. With its unique blend of bitter, aromatic, sour and sweet tastes along with a refreshing aroma, it is versatile in cooking, just like lemon and lime. Toshiyuki Kusunoki, sake and wine sommelier of Wesley Brookings, takes advantage of this Japanese citrus flavor by using Yuzu Omori sake and creates an original Mimosa-style, light cocktail. "I tried several combinations of different brands and blending ratios. This is the simplest and tastiest recipe that highlights the beauty of yuzu citrus," says Mr. Kusunoki. He uses CAVA. Spanish sparkling wine for this recipe, but you can use different types of sparkling wine like Prosecco. But he admits that the taste will not be the same if you use different kinds of sparkling wine. You can find your own favorite Yuzu Mimosa by playing with quantity, different brands of sparkling wines, yuzu sake and even the way of pouring.

Ingredients/Directions: Serves 1

1. Pour Yuzu Omori into a tall glass (preferably a Champagne glass) up to 60% of the glass.
2. Fill up the glass with CAVA sparkling wine.





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“WA”

Cooking

“Wa” means “harmony” and “balance” in Japanese and also signifies “Japan” in the cooking canon. **Chopsticks NY** introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. In the month of December, we introduce a recipe of *Toshikoshi Soba*, Japanese New Year's Eve noodle dish. Traditionally, people eat buckwheat noodles at the end of the year to cast misfortunes and troubles of the year.



Recipe created by
Monica Sano
Cooking since my grandparents

Savory

Toshikoshi Soba (New Year's Eve hot soba noodle)



Toshikoshi Soba can be made in a variety of forms, but it should be made with buckwheat noodles because it is cut more easily than other types of noodles. The style introduced here is a hot noodle soup with colorful toppings that make it a celebratory dish.

Ingredients (Serves 4)

- ☐ 1 lb dried soba noodle ☐ 8 cup sake ☐ 2 cups water
- ☐ 1 tsp salt
- (Soup)**
- ☐ 6 cups dashi* ☐ 3 tbsp soy sauce ☐ 2 tbsp mirin ☐ 1 tbsp sake
- ☐ 1 tbsp sugar ☐ 1 1/2 tsp salt
- (Toppings)**
- ☐ 8 head-on shrimp ☐ 1 bunch spinach for kamonabe, arakawa, bokuro, baby leaf choy or other greens of your choice ☐ 8 slices kamaboko fish cake ☐ 1 bunch scallions, finely chopped

Directions

- 1 Prepare soba soup by combining dashi, soy sauce, mirin, sake, sugar and salt in a pot. Bring it to a boil and let it simmer for 5 minutes.
- 2 Bring 2 cups of water and 1/4 cups of sake to a boil and add 1 teaspoon of salt. Add head-on shrimp and boil for 3 minutes. Turn off the heat and let it stand for another 5 minutes. Take the shrimp out of the broth and put them aside.
- 3 Boil spinach for 2 minutes, quickly drain and put it into an ice bath to stop cooking. Drain well, cut into bite size and put it aside.
- 4 Cook soba noodles according to the directions on the package. Drain and rinse under cold water well, using both of your hands and the surface of the noodles are not slough.
- 5 Quickly warm the miso soup and put them into 4 noodle bowls.
- 6 Bring the soba soup back to a boil, pour over the noodles and top each bowl of soba noodles with shrimp, fish cake, spinach and chopped scallions. Serve immediately.



***How to make dashi broth**

- 1 Soak 6-8 inch long kenta in 5 cups of water for 1 hour.
- 2 Bring it to a simmer. Take out the kombu kelp and turn off the heat.
- 3 Add 1 1/2 cups bonito flakes and let it steep for 5 minutes.
- 4 Strain the kombu dashi and put the liquid in a bowl as a pot.

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212-755-3566 www.katagiri.com
Open 7 days, 10am-5pm



Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.
*Chrysanthemum not available to pick up

GROCERY

Midoriya 265 Broadway St. 1st Fl. N.Y. 10013 212-269-4902	NOM B'way & 114th 265 Broadway St. 1st Fl. N.Y. 10013 212-269-4902	Osaka M'house West* 36 W. 45th St. 3rd Fl. N.Y. 10018 212-251-6521	Osaka M'house East* 120 E. 45th St. 3rd Fl. N.Y. 10017 212-251-6521	Katagiri & Co. Inc.* 204 E. 100th St. 3rd Fl. N.Y. 10029 212-760-2889	IRISAYA* 71 E. 100th St. 3rd Fl. N.Y. 10029 212-760-2889	Sansae Mart Manhattan* 317 E. 4th St. 3rd Fl. N.Y. 10002 646-260-6232	SOMIYA* 88 E. 104th St. 3rd Fl. N.Y. 10029 212-663-2271	H Mart New Ave. Korea 26 W. 29th St. 3rd Fl. N.Y. 10001 212-462-2271	Whangji 31 W. 29th St. 3rd Fl. N.Y. 10001 212-264-1715	Daehwa Greenview Whangji* 400 W. 4th St. 3rd Fl. N.Y. 10011 212-462-4237	Japan Premium Deal 61 West 45th St. 3rd Fl. N.Y. 10018 212-266-2251	NOM E Village 30 W. 4th St. 3rd Fl. N.Y. 10011 212-262-0888	Sansae Mart Astor Pl.* 430 Broadway St. 3rd Fl. N.Y. 10013 212-462-2271	New Kim Won, LLC* 200 Canal St. New York, NY 10013 212-511-4238	W. Japanese Delicatessen 50 Canal St. 3rd Fl. N.Y. 10013 646-475-4238	Resetta West* 40 Exchange Pl. 3rd Fl. N.Y. 10013 212-462-4237	Tokyo Mart* 91 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Sansae Mart SoHo* 100 Canal St. 3rd Fl. N.Y. 10013 212-251-6521	Midoriya* 301 W. 104th St. 3rd Fl. N.Y. 10029 212-251-6521
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Family Market* 26 W. Broadway St. 3rd Fl. N.Y. 10013 212-269-4902	H & Y Marketplace 36 W. 45th St. 3rd Fl. N.Y. 10018 212-251-6521	H Mart Northern 79th 104-106 Broadway St. 3rd Fl. N.Y. 10018 212-251-6521	H Mart Northern Blvd 114-116 Broadway St. 3rd Fl. N.Y. 10018 212-251-6521	H Mart Union 204 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	H Mart Westside Park* 428 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	H Mart Westside 100 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	Sakana-ya* 2540 Astor St. 3rd Fl. N.Y. 10013 212-251-6521	Seiya Foods* 400 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	H & Y Marketplace 428 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	H Mart Great Neck* 428 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	New Japanese Foods* 100 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	Shin Nippon Deli* 400 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	DaiDo 301 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Fuji Mart Scarsdale* 111 Alton Pl. 3rd Fl. N.Y. 10013 212-251-6521	H Mart Huntsville* 301 Central Ave. Huntsville, NY 10013 212-251-6521	Kana Sen Foods* 211 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	NEUSA Market* 301 Central Ave. Huntsville, NY 10013 212-251-6521	Doshirak* 201 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Asian Market 111 Alton Pl. 3rd Fl. N.Y. 10013 212-251-6521	Feeling Biss 310 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	H & Y Marketplace 100 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521	H & Y Marketplace 100 W. 4th St. 3rd Fl. N.Y. 10018 212-251-6521
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H Mart Cherry Hill 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	H Mart Englewood 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	H Mart Little Ferry 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	H Mart Ridgely 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	H Mart Chino* 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	J MARI* 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Mitsuru Marketplace* 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Ridgewood Fishermen 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Fuji Mart Greenburgh* 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Million Asian Market 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Misaki* 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521	Tokyo Japanese Store 100 Mulberry St. 3rd Fl. N.Y. 10013 212-251-6521
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SAKE

Osaka Wines & Liquors* 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Nancy Wine's 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Gourmet Wines & Liquors* 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Master Wright* 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521
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Amesbury Wine & Spirits* 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Banana Liquors 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Landmark Wine* 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	M&K Sake 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Union Square Wine & Spirits 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	LE DU WINES 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Aster Wines & Spirits 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	SAKAYA* 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	St. Marks Wine and Liquors 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Gangwon Wine & Spirits* 201 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521
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JAPANESE WHOLESALE

Central Kashi U.S.A. Ltd. 301 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Dani Trading Co. Inc.* 301 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	JFC International Inc.* 301 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	NY Mutual Trading Inc. 301 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Wine of Japan Import, Inc. 301 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521	Wholesale Asian Foods Inc. 301 Broadway St. 3rd Fl. N.Y. 10013 212-251-6521
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Sake Tasting Night in the Rabbit House



Sake has been an important part of Japanese culture for hundreds of years. As brewing techniques in Japan have improved over the years, hundreds of new sake flavors and types have been introduced to the world. So how do you find the right sake for yourself? Do you prefer sweet, bubbly, dry, or smooth? Thankfully, Sake Sommeliers like Kazuhisa Kinoshita love spreading their knowledge in New York City. Mr. Kinoshita is a family member of the Kitayama Sake Brewery in Fukuoka Prefecture, and a sales rep at the Wine of Japan in the States.

The Rabbit House, located on the Lower East Side, hosts a Sake Tasting event with Mr. Kinoshita at the beginning of each month, bringing 3 types of sake to taste and discuss. This month's theme was "junmai ginsu," sake made with rice, water, and kōji with no additional distilled alcohol. The selection included Garyu from Shizuoka Prefecture, Yaku Samsen from Ehime Prefecture and Kitayama Junmai Ginyo from Fukuoka Prefecture. Before diving into the particulars of each sake, Mr. Kinoshita insisted that we try each one. While all three of these sakes were junmai type, they all had slightly different levels of acidity, dryness, and boldness. It's quite surprising for me to know how the same type of sake can produce such diverse flavors and aromas. After sipping each sake gingerly, we be-

gan discussing how each one was made, and what variables influence their tastes and recipes.

Once we had an understanding of each sake, it was time to try its pairing with food. As an interesting fusion of Japan and French pairing cultures, the Rabbit House presented us with 3 fine cheeses. The taste of each cheese seemed to bring out the highlights in one of the sakes, just as cheese often does for wine. Each participant has his/her own favorite pairing, but in my case, I love the pairing of sharp Cheddar with round and full-bodied Kinoye.

Mr. Kinoshita's expertise and love of sake makes you feel as if you've just met your new sake mentor and you can't wait to learn more. His main want of advice to those new to sake drinking is to "listen to recommendations." If you're out with friends and the waiter recommends a specific type of sake, try it. At some point, you'll find a sake that you can call your favorite, and even say you know all about it!

—Reported by Melissa Pomeroy

Rabbit House

117 Seventh St. (bet. Horner & Grand Sts.) New York, NY 10003
TEL: 312 363-4288 | www.rabbithouse.nyc



The warm atmosphere and sake enthusiasts at the Rabbit House tastings make for wonderful conversations and tasting experiences.



Having grown up working at his parents' Sake Brewery, Kinoshita knows to educate and entertain about all things sake.



40% polished sake rice is naturally sweet to the palate.



Rabbit House offers delicious Japanese fusion dishes that pair beautifully with sake.

SHORYUDO: Knockout Destinations

by Greg Brock



Towed to Japan and odds are you'll see Tokyo, Kyoto, and Osaka. But one, good region gets passed over, despite offering the very Japanese essence most tourists dream of experiencing. The Chubu (lit. "Central") Region hopes reminding itself "Sho-ryu-do" will catch your attention before you speed by on a bullet train. I traveled to Japan to explore this region because it is relatively unknown to Americans, yet flush with destinations the Japanese people wait to connect to their roots. Shoryudo shares most of its name with that classic, Street Fighter opponent, Shoryu-Ken, but this "Rising Dragon Path" is named for Ishikawa's Noto Peninsula, rising up like a dragon's head, into the Sea of Japan. I found it ideal

for those wanting to experience "Classic Japan", without forfeiting the fun and relaxation of being on vacation. With too much to see and do everything, I hope these highlights and extra recommendations from my innkeeper may provide some inspiration.

My tour started in **Shizuka Prefecture** (by Peninsula, not by Mount Fuji). I stayed in the spa town of Shuzenji. If you love Kyoto, imagine all of the beauty, charm, and history of that city, in a place where all of the sights are within walking distance - then add hot springs! In the center of the Shinto Shrine, Buddhist Temples, and hot springs, there is even a store that rents out and dresses you in kimono for the day to immerse yourself in the old town atmosphere while creating ramens, red bridges, and strolling through the enchanting Bamboo Lane. I stayed at the **Ariz Ryokan**. Ariz was not just a place to sleep though. My spacious, tatami-mat room overlooked Katsura River. A delicately maintained lake and Japanese garden were right outside my door, as were private and communal hot springs and access to the outdoor hot spring, too. The calm altered snacks and drinks, including local sake and craft beers. I enjoyed breakfast and dinner kaiseki-style: a multi-course set menu, showcasing the chef's skills with numerous cooking techniques to prepare seasonal dishes. I would have gladly spent three more days there, but more of Shoryudo awaited!

Recommendations: The Grand Shrine of Mishima, Mishima Historic Hall, Ukusa Restaurant

Taking the Suruga Bay ferry, early weather prevented my view of Mt. Fuji, so I had to settle for relaxing on the luxury second-floor, scanning the water for dolphins. Arriving in the "City of Music", Hamamatsu, I toured the 152-year-old, Hama-no-Mae Sake brewery. Tasting many excellent sake and plum wine, perfectly prepared me



for a fun night out, downtown. Better still, witness unexpectedly wonderful time I spent at Meiji Shoyu, a family-owned soy sauce company, where I learned how soy sauce is made, got a tour of the factory where it is fermented and pressed, and used a cute, wooden hand-press to "make" my own bottle of soy sauce to take home. But the best thing about Meiji Shoyu was the kind and loving family, who have operated out of their home for six generations (the seventh generation is an adorable, little boy).

Recommendations: *Tokaido Heritage (Shibuya) Museum of Art & The Hogen Park, Kikitori Restaurant, Shoyu Shokudo, Glass Art Hotel*

Leaving Shizuoka, I spent the morning in **Aichi Prefecture's** Gariagei, picking and eating misan oranges from an orchard, before making my own misan-daruma dessert. The charming city, snugly set between mountains and ocean, surprised me with much more to do than time allowed, so I plan to go again! Similarly, my next stop, rising up the dogens neck to Kanazawa, in **Ishikawa Prefecture**, was tragically brief. Kanazawa Garden, one of Japan's "Top 3 Japanese Gardens", overwhelmed my expectations with its boundless beauty. **Recommendations:** Higashi Chaya District and Sakutei Gold Leaf Workshop, Karyuho Restaurant.

From there, I traveled to **Gifu Prefecture**, to catch the second day of the Takayama Festival. Arriving just in time to watch the Dashi-Karakuri performance, where thousands gather at Hachiman Shrine to witness incredible dolls performing acrobatics over the edge of a gorgeously decorated Noh wagon. The karakuri dolls operate completely by hand-powered, internal mechanisms, dating as far back as 1635. The performance entranced everyone watching, myself included, as the dolls narrowly avoided falling to the ground and ending the performance. There was a fun, almost suspenseful feeling in the air. I could understand why the tradition remains so popular. Outside the shrine, the elder yatai and karakuri were displayed, and the Old Town district was a beehive of tourists and locals alike. People lined up to buy Hida beef, served as sushi atop rice, or gusoku-style, wrapped with nori and topped with a raw quail egg. Hida beef's quality known in Japan to rival that of Kobe beef, along with the delicate earthy rice and umami-enriching egg, highlight the flavor of the beef, which was phenomenal. Returning the next morning to walk the farmer's market, I loved how many young people were carrying on family businesses, or in some cases starting their own. One young woman served espresso her husband roasted himself, and served it in tiny, edible tea cookie cups, carefully made with a sugar-glass. Another man sold lokeshi miso crackers, his family has made for five generations. With very little encouragement, he also pulled out a blues guitar and started performing!

Recommendations: Gosaki Restaurant, Anzai Dining

While I loved Takayama's old town feel, there is nothing like the real thing. Shirakawa-go was next - a village and UNESCO World Heritage site, maintaining historic, thatched-roof cottage homes nestled in the natural beauty of mountains and streams. Crossing the bridge into the village is like stepping a thousand years back in time. The local shrine has a museum exploring this annual festival of sake in October, and one of the cottages serves as a museum to the old ways. A burning hearth at the center, and English labels found on each of the smoky, upper floors explained the rooms and tools. The rice fields and



Need to decompress? Gariagei area offers mountain hikes and natural hot springs let you decompress with nature.



The soy sauce made recently already has earned almost two years in a row being my #1 at Meiji Shoyu.



This device replaces a traditional hand press to make the perfect bottle of soy sauce point 1 look so much better.



Early Karakuri dolls "walk" you, and by how easy to experiment while a more modern optical mechanism of movement from below.



laundry hung outside of homes where people still live, added an unpolished level of authenticity.

Heading into **Nagano Prefecture**, I spent the afternoon at Mitsukeno Castle, a unique black castle dating back to the 1500s. Inside, the castle's museum housed a large collection of - not bottled - but great! Where Shunryu left his Little Kyoto. I might call Mitsukeno "Little Tokyo." The modern city was quite international. My beautiful hotel, Buena Vista, had a French restaurant, and I noticed at least two foreign employees. I woke up early to squeeze a visit to the Mitsukeno City Museum of Art, because it happens to be the hometown of Kusama Yayoi, the internationally revered artist. From there I took a short bus ride to Kamikochi for a nature hike. The trail wound along an active volcano, Mt. Yakedake, and a river with the clearest, most alluring water. If it wasn't 20 degrees cooler in the mountains, I might have jumped in, and still, truly, I wanted to! Kamikochi also receives top marks for helpful, bilingual signs, explaining the flora and fauna. Ending at Kayaba Bridge, the trail led to restaurants, souvenir shops, and cheese-flavored soft-serve ice cream!

Recommendation: *Hana Washitani*

My tour was nicely bookended by "Ropeway" lifts to panoramic mountaintops. The first lift at Inu Panoramic Park, crosses over rice fields, through a forest and over a gorge, until you reach a lovely peak on top, complete with restaurant, shrine - even a hot spring for the legs and feet. From the observation deck, you could see Mt. Fuji and the ocean spotted with islands. My second mountaintop was the Shinkotaka Ropeway boasting the only double-decker ropeway outside of Switzerland. The scenery could not have been more different. Deep in the mountains, stood the ridgeline of the "Japanese Alps" and smoke puffing from Mt. Yakedake. Many of my fellow passengers, armed with backpacks and walking sticks headed straight for new mountain trails. Shinkotaka also had lovely facilities, offering fresh baked goods, live music performances, and seasonal misaki hot springs, indoor and out.

Recommendation: *Belkita on Saka Recreation Park, Misu Kusaki*

My journey ended in Nagaya, Shoryudo's biggest city. I satiated my appetite for karaoke, night clubs, and Starbucks, but more than just the big city life, I also spent several hours at the modest Tokugawa Art Museum. The Tokugawa Clan ruled Japan's government for over 200 years, so I could have spent more than one day peering over all of the samurai armor, katanas, Noh masks, kimonos, artworks, and other artifacts the wealthy family had amassed.

Time will tell whether the new Shoryudo breeding strike isound, but my experience in the Chubu Region was so rich, and dense in Japanese history, nature, culture, and folklore, I am convinced that any first-time traveler or long-time resident of Japan, will find something new, or something old and magical, in Shoryudo.

For more information about the Shoryudo area, go to www.shoryudo.jp/en/chubu/pages/index/index.html



114. Thatched-roof cottages offer a history of late 19th-century beauty in Shinkotaka.



115. Best of Shinkotaka: salmon and rice, served in a traditional style.



116. Best of Shinkotaka: a gorgeous view of the lake, offering a view of the city.



117. The Tokugawa Clan family coat of arms, displayed in the museum's collection of samurai armor (left) and art (right).



118. Best of Shinkotaka: a person in a traditional Japanese kimono, possibly a performer or a guide, in front of a traditional building.

Experience Japan at a hot spring hotel in Kaga



Open Air Spa



瑠璃光 Rurikoh
Yamashiro Green Kaga (Hikawa 522-0255 Japan) <http://rurikoh.jp>



歴史 History
Yamashiro Green Kaga (Hikawa 522-0255 Japan) <http://shiori.jp>

Sightseeing spots around Kaga



Yakushi-in Karamatsu Garden



Cherry Blossoms & Karamatsu Castle



One of the most beautiful places in the world (UNESCO World Heritage Site)



Sunset & Japanese Rice Terrace



Wakura no Yatai (Traditional Japanese Bed)



Sanjō-ji & Enryū-ji

Access

By JR (to Kaga Green)

From Tokyo 3 hours

From Kyoto 2 hours



By Plane (to Komatsu)

From Haneda/Narita 1 hour



Shinkansen



KAGA (Hikawa)
From Haneda/Narita 1 hour

A Journey into Japan's Food Capital Since the Samurai Era

During the Edo period (1603–1868), Japan was governed by samurai, but this was also a time when mass culture—related to both samurai and commoners—blossomed. While Edo (now known as Tokyo) was the physical capital during this period, the Kaga domain (today's Ishikawa Prefecture) was the most commercially and culturally prosperous region. Arts, crafts, and food traditions have been well developed and maintained in this area, and visitors today can see, taste, and experience this rich culture.

People often use words like “gorgeous,” “lavish,” and “sophisticated” to describe the cuisine of Kaga. Dishes are prepared with seasonal, locally harvested ingredients and served in beautiful porcelain and lacquer plates and bowls that are carefully paired with the color, type, and texture of the foods. For example, the Kaga specialty *shirai no Karasawa* (grilled and steamed sea bream) is presented as a whole fish on a large, vibrantly painted Kutani-yaki porcelain plate to make this meal especially festive. Also, *Jidori* (brimmed duck and vegetables in a soupy sauce) is served in a shallow lacquer bowl with a lid to entice the amuse and the beauty in the bowl until the very last moment. This is part of having an onsenkashu meal, which means you are “tasting guests with supreme care.” Tourists can enjoy these Kaga dishes in this region's ryokan, luxuri-

ous traditional restaurants serving premium Japanese cuisine, often with entertainment provided by geisha.

The essence of Kaga cuisine is linked to the region's natural bounty. Facing the ocean and surrounded by mountains, Kaga has an abundance of harvests. Also, the region experiences severe, cold winters, and people have developed culinary techniques to preserve ingredients longer and even make them tastier. The best way to savor this centuries-old tradition is to go to sushi restaurants. Needless to say, the region has great seafood, but it also produces quality rice and has pure water. Sushi chefs in Kaga use all these elements to create dishes that are timed to be at the peak of perfection right when they are eaten.

Finally, you cannot leave Kaga without trying the region's tea ceremony and wagashi (Japanese traditional sweets). The Maeda clan, who governed the Kaga domain during the Edo Period, helped the tea ceremony become established in the region, and ever since, this tradition—along with its accompanying wagashi—has been handed down. The beautiful seasonally appropriate wagashi represents Kaga's aesthetic sense, which will amuse both your eyes and palate. Kaga dishes are like works of art, which is reason enough to visit the region.



Artistically prepared Kaga cuisine demonstrates the region's plentiful harvests and refined techniques.



Several options are located in the historic district of Kanazawa, the capital city of Ishikawa Prefecture.

For more information about tourism in Ishikawa Prefecture, go to www.visit-ichikawa.com/en.

Vegetables and sea urchin are elegantly paired with rice. (right) Wagashi (Japanese sweets) and natural beauty.



CRAFTS THAT SHINE IN KAGA CUISINE

Kutani Porcelain

With striking colors and intricate patterns, Kutani-yaki is one of the most highly-regarded porcelain wares in Japan. It was created over 300 years ago and has developed into several styles while maintaining its essential aesthetic combining elegance and gracefulness from the samurai culture.

Lacquerware

Known for its vibrant decoration, the beauty of lacquerware in Kaga achieves perfection. There are various designs depending on the origin of production, and notable lacquerware includes: Wajima Lacquerware, Kanazawa Lacquerware, and Yamashita Lacquerware.



GOURMET PROMOTIONS FOR VISITORS

When you visit Ishikawa Prefecture, you can take advantage of gourmet promotions.

Hokurikugokoro no Sushi

Participating sushi restaurants offer a special two-piece sushi menu made with local fish. Each restaurant has different sets, so you'll want to try as many restaurants as possible to appreciate the flavors of Kaga sushi. One of the top prices is the sushi of the day, which is crafted with particular care. www.shikawa-sushi.com

Matsunawade

This website gives you a list of sushi restaurants featuring fish from Niigata Bay in the northern part of the prefecture. There is a coupon for a free piece of wagashi and tea. www.tsu-ni-niigata.com

Hokurikugokoro no Takasamasa

Tsuki ryokan in Kanazawa City offer a reasonable prix fixe lunch and dinner. Lunch is 10,000 yen (about \$55 US) and dinner is 20,000 yen (\$100 US) including room and service charges. www.takasamasa-ryokan.jp/kaga

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Experience of Traditional Culture



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Kutani Porcelain



Tea Ceremony



Wagashi (Japanese Confection) Making

Regional Cuisine



Salmon



Kani Oshichi

Hokuriku Shinkansen (Bullet Train)
TOKYO - KANAZAWA
2h28m (Minimum)



Kanazawa Shinkansen Station



Ishikawa's attraction
is a balance of Culture
and Nature

To the south is the Hakusan National Natural Park from where the Todorogawa River springs and feeds the rich Naga River, and to the south is the Noto Peninsula that extends into the Sea of Japan. The capital of Ishikawa, Kanazawa, is one of the few great castle towns of Japan, that while maintaining its historical vestiges, also promotes its modern city infrastructure.

Japanese CROSSWORD



Across

- The year-end gift-giving culture in Japan.
- Meaning "year(s)," this noun is usually put after a number: 1-____ (one year), 2-____ (two years), 13-____ (ten years).
- This ancient capital of Japan is particularly known for its elegant culture.
- The number two is pronounced as ____.
- "Bento" in Japanese.
- ____ refers to both oxen and persimmons, both of which happen to be winter delicacies.
- "Pond" in Japanese.
- ____ (red snapper, sea bream) is considered to be an auspicious fish and is often served for celebratory occasions.
- adjective meaning "noisy"

Down

- ____-giri is a type of leaf tea-pot popular in Japan. The name originally comes from the manner of cooking it using ____ (plum).
- "Like/Loves" in Japanese.
- In the olden days, woodcutters used ____ (saw) to cut down trees.
- Meaning "relationship," this noun is used in phrases like "____ ga" (in a good relationship) and "____ ga warai" (in a bad relationship).
- Inaka (countryside) versus ____ (city).
- Past tense of kuru (to come).
- Although written with different kanji (Chinese characters), ____ go (English, ____ go (invest), and ____ go (prosperity) all start with the same sound.



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The World Heritage Sites of Japan

GUSUKU (CASTLE) SITES AND RELATED PROPERTIES OF THE KINGDOM OF RYUKYU
(Recognized by UNESCO in 2000)

The Kingdom of Ryukyu was prosperous between the 13th and 17th centuries, when it served as the center of economic and cultural exchange for southern Asia, China, Korea, and Japan. Although it is now a territory of Japan called Okinawa, the kingdom of Ryukyu experienced a cultural development path completely different from that of Japan. The political and economic structure of the kingdom of Ryukyu was different from those of the countries surrounding it, and the surviving remnant of the 14th-century Ryukyu's unique culture.

Unlike Japan's castles, Shuri Go Castle is a highlight of the World Heritage Site, did not have traditional battlements, rather is a palace.

Photo courtesy of the Ryukyu Cultural Heritage Museum, Naha City.



Midtown W/2	The Miyake Club	Dojo
70 W 12th St. (bet. 9th & 10th Ave.)	212-688-2233	
Midtown West	Lotus Books and Gifts	Dojo
101 W 23rd St. 2/F. (bet. 3rd & 4th Avenue Ave.)	212-764-0221	
Lower Mtn	Takemura Calligraphy Class	Calligraphy
31 West 5th Street (between 5 Avenue St.)	212-693-9283	
Soho	Katzen Theatre	Dance
101 Thompson St. (bet. Prince St. & Avenue St.)	212-438-4332	
Queens	Nishi-kai Ryukyu Dance School	Dance
200-134-0474 (bet. Q. Boulevard NY 11357)	714-943-2867	
Japan	Osawa School	Dojo
Boulevard/Queens	718-281-4333	

MARTIAL ARTS

Upper West	Alidade Up Here	Alidade
Shirapara St. (bet. 14th & 15th St.)	800-443-6728	
Upper West	O-Dojo	Dojo
144 Broadway (between 10th & 11th St.)	212-323-8921	
Upper West	Kokeshi Dojo Institute	Dojo
323 Thomson St. (bet. 124th & 125th St.)	800-495-7054	
Upper West	Shorin-ryu Matsuyoshi-ryu	Dojo
121 W 14th St. (between 10th & 11th Ave.)	212-475-0233	
Upper West	Shorin-ryu Karate-Do NY	Dojo
241 W 10th St. (bet. Amsterdam & 10th Ave.)	212-753-0328	
Upper West	UWS Karate/Karate	Dojo
627 Columbus Ave. (bet. 120th & 121st St.)	212-622-1133	
Upper East	Akido Shiba Dojo	Dojo
360 E. 59th St. (bet. 1st Ave.)	800-488-0232	
Upper East	HEIMATA Karate Karate	Dojo
109 3rd Ave. (bet. 120 St.)	212-475-0333	
Upper East	WTK Health Dojo	Dojo
260 E. 59th St. (bet. 1st & 2nd Ave.)	212-228-7021	
Midtown West	New York Bushido	Dojo
130 W 4th St. (bet. 1st & 2nd Ave.)	212-717-0106	

Midtown West	Shinjohsukan New York	Dojo
209 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	Shinjohsukan NY	Dojo
122 W 4th St. (bet. 1st & 2nd Ave.)	212-688-2233	
Midtown West	Shorin-ryu Karate-Do	Dojo
130 W 4th St. (bet. 1st & 2nd Ave.)	212-717-0106	
Midtown West	World-Dynasty Karate	Dojo
24 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	Kaneshokukan Karate	Dojo
100 W 12th St. (bet. 10th & 11th St.)	212-764-0300	
Midtown West	KYONSHIN KARATE	Dojo
201 Madsen St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	Shido Karate	Dojo
201 Madsen St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Boal Street Dojo	Dojo
214 W 14th St. (bet. 10th & 11th St.)	212-475-0328	
Chelsea	Esawaya Jujitsu Budo	Dojo
241 W 14th St. (bet. 10th & 11th St.)	212-262-0327	
Chelsea	R.T. Sharma Ryu Karate	Dojo
214 W 14th St. (bet. 10th & 11th St.)	212-475-0328	
Chelsea	New York Aikido	Dojo
101 W 14th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Teikyo Shotokan	Dojo
214 W 14th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	U.S. Shido Kai-Kan	Dojo
101 W 14th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Ukesho Karate Dojo	Dojo
101 W 14th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	World Budo Karate	Dojo
11 W 14th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	World Karate Karate	Dojo
11 W 14th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	World Karate Karate	Dojo
11 W 14th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	World Karate Karate	Dojo
11 W 14th St. (bet. 10th & 11th St.)	212-688-2233	

East Village	Shorin-ryu Karate-Do	Dojo
410 E. 10th St. (bet. 1st & 2nd Ave.)	212-688-2233	
Chelsea	Kan Zan Institute	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Osaka Judo Club	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Arts of Park Stage	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Kokusa Shudo Dojo	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	School of Taijutsu	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Katzenryu Shotokan Karate	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	NY Sea Ten Karate	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Judo & Jujitsu Dojo	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Kokeshi Karate Judo	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	KYONSHIN KARATE JUDO	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Katzenryu Karate School	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Yoshitane Jujutsu Kai	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	

OTHER

Chelsea	Emura Class	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	

Upper West	Celestine Dojo	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Upper East	National Academy	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Upper East	Satori Warming Arts	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	OceanCity	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	Hanryu Budo	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	Med. Sweet & Tears	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	The Miyake Club	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	The School for Music	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	Toku Shiryu N.Y.	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Midtown West	THE DOJO	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	CEMU	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Seikins Budo & Dojo Co.	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Toku Kyushin	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	
Chelsea	Hanryu School	Dojo
101 W 12th St. (bet. 10th & 11th St.)	212-688-2233	

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✦ Chopticks NY available to pick up

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 65 - MONO of the month

MARLMARL

Baby clothes aren't simply tiny versions of adult clothing. There is a wide range of conditions and variables to consider when looking for the right kind for your child, especially since infants and toddlers aren't physically capable of keeping themselves clean let alone choosing to their own tastes. Thus, baby clothing designers have to think much more about functionality in order to make life easier for parents, and making products that serve a purpose while still measuring a baby's innate tastes. Recently, the baby brand MARLMARL has landed in the United States to introduce its approach to baby clothes.

The latest product line that MARLMARL offers is their apron. While they look like dresses or overalls to the naked eye, these pieces are meant to be a solution for potentially messy situations. Touch them, and you can feel the water repellent and stain resistant fabric, which is very smooth but still remarkably soft and lightweight. Parents who want their babies to look stylish at a dinner or play-date would probably feel quite confident that they wouldn't have to worry about a big cleaning bill afterwards.

Along with functionality, MARLMARL has been committed to the long tradition of high-end Japanese gift-wrapping, which is another reason why it has been so popular. The boxes and bows are just as thought out and designed to complement each piece of clothing. According to MARLMARL marketing consultant, Cory M. Oguchi, "Everything down to the way gifts are wrapped is made to be special, so that the act of receiving – and giving – a gift from MARLMARL is unique and unforgettable."

In Japan, MARLMARL's commitment extends not only to the products, but also to the shopping experience. Their stores even offer an on-site photography studio where parents can take pictures of their children and share them with other MARLMARL enthusiasts. While MARLMARL's goal is to eventually have a store like this in New York City, you can currently ask for the company's products in popular baby stores like Williamsburg's Mini Jake (138 N 5th St, Brooklyn, NY 11211), as well as its online store at <http://the.marlmarl.com/shopping>.

MARLMARL www.marlmarl.com



Easy access to multiple styles for all occasions. The design makes it easy to fold and put away in a box.

Easily transition in a dress: the open/belted bib style patterned can handle everything from hand painting to food fights.



Even the gift boxes are beautifully constructed for presentation.



The bib easily covers all of the right places and has even more space over.



Functionality has been a staple since the beginning. MARLMARL started their business with a unique, circular bib that can be rotated (hence "round" and "turn") as a baby dribbles or drools on it. The bib is also reversible, in such situations where a mess may be a little more intense than usual. The three layers of cotton fabric are soft to the touch, but also double enough for babies who may be looking for something to chew on while teething. Snap on buttons make it very easy to secure the bib around a baby's neck, while also making it feel pretty safe if it needs to be pulled off quickly.

JAPANESE SUB-CULT WATCH

All About Gachapon By Nicholas Rich

Japan is a haven for toy-lovers of all stripes, a fact best demonstrated by *gachapon*. *Gachapon* or *gashapon* are scenic and ubiquitous Japanese capsule machines, and we're here to give you the lowdown on these dial-based toy dispensers!



What are they?

Gachapon are coin-operated toy dispensers usually ranging in price from ¥100 to ¥500. Unlike most Western toy vending machines which are aimed at children, the contents you receive for your coins aren't shiny throwaways, but relatively high-quality, limited-edition goods related to your favorite piece of pop culture, making them popular among collectors and casual fans alike.

Whether it's anime, manga, video games, idols, or *mecha*—everyday items, *gachapon* cater to an eclectic range of interests for any age. Regardless of what you're into, there's a machine that offers exactly what you want—even if you don't realize it until you finally set your eyes on it. There is, of course, an element of chaos in the mix, as there's no guarantee you'll get exactly what you want on your first

spin. But that's all part of the fun, right?

What's in the name?

You've probably noticed that there are two names to refer to these toy dispensers. While both names are derived from Japanese: *anishapōn*, with *gacha* or *gash* referring to the sound of the machine being coaxed—and *pen* the anticipatory plunk of the capsule coming down—the difference is more than just pronunciation. Both are commonly used, but *gachapon* is the generic name for the machines, while *Gashapon* is the officially licensed name registered by toy and video game giant Bandai Namco.

What sorts of things can you get?

At the risk of sounding hypocritical, literally almost anything can come out

of one of these machines. While many *gachapon* provide the sort of goods you'd expect, like small figurines, key chains or cell phone straps, for every machine that does the ordinary, there's another that gives you underwear or a wad of cash to put on your household appliances.

There are plenty of machines that provide miniature versions of mundane everyday objects like chairs, shopping carts, telephones and street signs. And of course, there are machines that give you a chance at maximum cuteness, whether it's in the form of your favorite sleeping animal or beloved characters adorably hanging onto your glass door life. Because many stores have a limited run, stocks change frequently, which means even machines you see regularly will have surprising new knockdowns to boot!

Where can you find one?

Gachapon can be found in and outside stores throughout the country. Arcades and stores related to gaming, electronics, anime or manga, as well as themed restaurants and cafés are almost always sure to have a block of machines to peruse. Then, of course, there are also *gachapon* malls throughout Tokyo, especially in shopping districts like Akihabara or Shinjuku, where a fanbase can spend hours sorting through them to find their perfect machine. Believe me, I've done it!

If you're the type that likes to plan ahead, there's a (now-closed) thread on Reddit that contains sites that detail the location of various categories of machines, as well as suppliers, to help you find the machine that contains your dream capsule. If you can't wait with Japanese, the site below, *Gacha-Goko* ("Where's Gacha?"), has location listings for Bandai *Gashapon* across the nation.

Article courtesy of All About Japan
www.allabout-japan.com/entry/100000/



Shop Guide

The following is a list of shops where you can find Japanese goods, anime and art.
 * Closed on HP website to pick up

FASHION

Upper West 474 Columbus Ave. (at 70th St) (S) 212 734-9335	Br's Kids*	Clothing
Upper East 112 E. 5th St. (at Midtown E/W Ave.) 212 221 1045	It's by Gays	Clothing
Upper East 150 Madison Ave. (at 70th St) (S) 212 642-0755	Sergio Accessories	Accessories
Upper East 150 Madison Ave. (at 70th St) (S) 212 514-4161	SEIDO HEADWEAR	Accessories
Midtown West 319 W. 34th St. (at 34th Ave.) 877-485-4729	UNIQLO	Clothing
Midtown West 341 W. 42nd St. (at 42nd St.) 212 488-4792	UNIQLO	Clothing
Midtown East 1400 3rd Ave. (at Hennessey Rd.)	Miso Kase	Clothing
Midtown East 200 Madison Ave. (at 48th St.) 800-410-0035	Zara Homebase	Accessories
Chelsea 241 5th Ave. (at 24th St) (S) 212 694-9332	Justie Necktie	Clothing
Greenwich 40 Village Way (at 24th St) (S) 212 694-9332	Brooklyn New York	Accessories
West Village 281 W. 10th St. (at 10th St) (S) 212 488-4756	Yusaku	Clothing
East Village 400 E. 10th St. (at 10th St) (S) 212 542-7516	AFRODITE	Clothing
East Village 200 E. 10th St. (at 10th St) (S) 212 777 3856	Local Clothing	Clothing
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[illegible]

J-POP CULTURE

New York	Black & Blue Shop	Realty:	J+B Design
200 E. 12th St. (at 1st St.) 646-212-1100	Tag	300 W. 42nd St. 6th Fl. 212-693-0000	Realty
Midtown West	Brook 66*	New Jersey	Maris New York
45 W. 45th St. (at 6th Ave.) 212-675-1000	Brook	595 E. 9th St. (at Newark Rd.) 201-596-1133	Realty
Midtown West	Kindways Bookstore	Japan	Japan Space
1012 6th Ave. (at 100 St.) 212-674-0100	Book	www.mitsubishibank.com	Realty
Midtown West	Midway USA	Online	Wahio New York
2636 6th Ave. 2/F (at 5th St.) 212-413-0302	Gifts Realty	www.wahio.com 713-221-0842	Travel
Midtown West	Midtown Cosmetics*	GALLERY	
200 W. 49th St. 212-523-6100	Realty		
Midtown East	JBU Comic Books	Midtown East	Reese Gallery*
25 E. 57th St. 212-755-3900	Manga	420 4th Ave. (at 58 St.) 212-684-8486	Gallery
Midtown East	Midtown Cosmetics*	Chelsea	NYC Co Gallery
488 Lexington Ave. (at 41st St.) 212-674-4100	Manga	1123 Avenue C (at 13th St.) 212-260-4100	Gallery
Chelsea	Cosmos Cosmetics	Chelsea	Ortiz Gallery
145 E. 14th St. (at 1st Ave.) 212-675-0100	Manga	201 E. 15th St. 212-260-1200	Gallery

GALLERY

Midtown East	Queen Gallery®	
400 Madison Ave. (at 67th St.)		Gallery
212.696-6960		
Chelsea	NYCoo Gallery	
1120 Broadway #202 (at York & 14th St.)		Gallery
212.386-0040		
Chelsea	Quicks Gallery	
503 W. 20th St. (at 10th & 11th Ave.)		Gallery
212.676-0009		

OTHER

Midtown West	Taken Shing N N	
1077 Ave. 68, 304 & 700 St.		Jewelry Access
213-494-7963		
Midtown West	ZYNGALI Showroom	
1402 Broadway, 43rd St. 304 & 200 St.		Shoes Access
213-494-6302		
Midtown East	IPFOOD TEA	
135 E. 20th St. 3rd Fl. & Park St.		Shoes Access
212-254-9433		
West Village	McNulty's Tea & Coffee	
140 Greenwich St. 2nd Floor & Window St.		Shoes
212-254-3333		

We offer over 100 varieties of loose-leaf tea, a flavor for everyone, during Holiday Season!

Gold Mountain Oolong
 Christmas Oolong
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Reiki: The Restorative Channeling Practice

MICHELLE SHINAGAWA OF PURPLE FISH HEALING

Why do some people use Reiki?

It has been a prominent belief in many religions throughout history that the human body has the ability to help heal itself. Just how the mind can lock up negative thoughts, so can the body tighten up and not send the right chemicals/energy to where it needs to in the body. This is where Reiki can be most useful.

What is Reiki?

Reiki was developed in 1922 by Japanese Buddhist, Mikao Usui. Reiki practitioners use a technique of hands-on healing by which a universal energy is transferred through the palms of the practitioner to activate the natural healing processes of the client's body and restore physical, emotional, and spiritual well-being.

What do you do in a typical session?

I provide a soothing environment with low lighting, soft music, energy crystals, and an option for a variety of essential oils to help my clients relax. Then I use a combination of Reiki, NueroMovements, and aromatherapy in order to release tension to help energy flow. While I treat a client, I also feel relaxed and energized, just as the client does lying on the table. This is due to the energy flowing from the Universe through me to my clients.

What are the benefits that your Reiki can offer?

Each client's experience with Reiki is completely different. From just feeling extremely peaceful to possibly eliminating bodily pains. I've had a client connect her leg and lose her leg pain from only one session of Reiki, while other clients say it was extremely relaxing for them.



Many of the focal points in which the hands are placed are those we naturally touch when our body tries to heal itself. For example, we touch our forehead when we have a headache.



Purple Fish Healing

As a Reiki master, aromatherapist, and spiritual counselor, Michelle Shinagawa offers healing sessions and is active in the NY Open Center, Reiki Radio/TV and Purple Fish Healing. www.purplefishhealing.com

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ASIA

P. 48 Asian Travel



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Luang Prabang – A Feast for the Eyes and Spirit

With a blend of natural wonder and historical remains, Luang Prabang in Laos is recognized as a UNESCO World Heritage Site. Maria Steinberg reports on the place that is full of inspirations through her journey earlier this year.

P. 49 Asian Beauty + Health



© istockphoto.com

The Healing Powers of Ginger

Ginger is one of the most popular natural remedies with an abundance of health and culinary benefits. Herbalist, Maya Robinson, talks about the way to incorporate this magical root into our daily lives.

LUANG PRABANG – A FEAST FOR THE EYES AND SPIRIT

By Maria Simabang

It doesn't have the culinary sophistication of Tokyo, the stunning beaches of Cebu, nor the exciting big city vibe of Hong Kong or Seoul, but what Luang Prabang in Laos has in spades is a UNESCO World Heritage Site: a lovely sleepy city with a Buddhist culture and a preponderance of well-preserved wars (temples) and French colonial architecture. I dream of being back in this jewel of a place, which I've read somewhere was once called the "Last refuge of lovers and sinners."

My husband and I spent our New Year's holiday at Luang Prabang two years ago and were immediately captivated by its "stepping back in time" vibe. This tourist-friendly city is located in the northern part of Laos, the only landlocked country in Southeast Asia, surrounded by neighbors that include China and Thailand. We found boutique hotels, numerous spas, neo-Laoan restaurants, and other first-world comforts but, magically, the city still looked fresh-in-time and exuded a palpable spiritual feel. I have no doubt that the unharmed pace, the temples and orange-robed monks, and the gentleness of its people contributed to this perception. Therein lies its soul and its charm.

The city was once the capital of the former Kingdom of Laos. This royal pedigree, together with the French colonial influence dating back from the period it became a French protectorate in 1893, makes this walking city a visual delight. If you stay around the city center, many of its prime attractions could be reached on foot. We marveled at the beauty and splendor of the **New Khan Royal Palace Museum**, the one-time royal residence built in 1364. The palace displays some of traditional Lao and French Bauhaus-Arts architectures and includes an impressive collection of royal and religious art and artifacts.

Ancient temples dot the area around the main commercial street Savangvong Road (named after a former king). This includes the impressive **Wat Xang Thang**, built in 1592, a monastery famous for its traditional Luang Prabang style architecture. We took a slow, strolling boat ride along the Mekong, one of two rivers that flank the city, partly to experience the river as well as to see the towering **Pak Ou Caves**



perched on a limestone cliff along its banks. Its two caves house an amazing display of over 4,000 Buddha statues of varying sizes crafted by artisans commissioned by royal families through the centuries.

We made the 365-step climb to the top of **Mount Phousi**, situated at the heart of the city, and were rewarded with a commanding view of the city and its rivers. We loved browsing at the popular **Night Market**, situated at the end of Savangvong Road. It differs from numerous night markets we've gone to — it's not noisy, and the sellers don't engage in hard sell tactics. You'll find rows of clothing, bags, silk scarves, ceramics, woodcarving, and other local handicrafts neatly displayed under vivid red awnings.

Tourists don't usually go to Laos for its culinary offerings, but we had some delicious meals, including a wonderful open-air barbecue on the banks of the Mekong, where the restaurant's communal tables gave us a chance to mingle with locals. We tried the famous traditional dish of larb, a mixed vegetable stew flavored with lemongrass, chili, and sakhae, a peppery woody vine. We savored French crepes smeared with Nutella at one of the ubiquitous food stands dotting the city center.

I long to return to Luang Prabang, in part to see or do the things I missed when we visited: the daily sunrise processions of Buddhist monks asking for alms, and the chance to mingle with elephants in a nearby sanctuary, taking a cooking class on Laoan cuisine. But mostly, I just want to be in this magical place again and hopefully find that its essence has remained unchanged.



Longest boat brings tourists to the Pak Ou Caves, a holy site composed of an upper and a lower cave that house over 4,000 Buddha statues.



An exciting Buddha is one of many statues you'll see on the way to the top of Mount Phousi.



Scenic views to the Royal Palace and the Night Market, Wat Xieng Thong, and the Night Market, Wat Xieng Thong, Luang Prabang's largest temple.

THE HEALING POWERS OF GINGER

—Reported by Miyah Robinson

There is one herb that gets used more than any other herb in my kitchen, and that is ginger. It's a culinary herb practically everyone has come across in their lives. It's one of those herbs that gives one a new found respect for plant power, each time I use it for medicine because it is so effective.

The plant itself came from Southeast Asia, and it is one of those plants that spread very quickly to many parts of the world because of its powerfulness and versatility. I love it when this happens because this means we have very rich records of historical uses of this plant from many parts of the world to tap into. In China and India, the plant has been used for 5000 years and has been a critical ingredient in traditional Western Herbs as well, as its Latin name, *Zingiber officinale* would confirm (*officinale* at the end of the Latin name means it was once considered official medicine). It is also a plant in which many recent scientific studies have been done, making sense of the traditional uses of this plant.

The way ginger is most used by households even today, including mine, is during a cold or flu season. As soon as we feel a scratchy throat coming on, this is one of the first herbs I pull out from my home apothecary. It is a powerful antibacterial, antimicrobial, and even antifungal, according to a study that found evidence of ginger helping with candida. It also has a long history of being used for many digestive upsets, including many forms of nausea, such as morning sickness, food poisoning, and motion sickness.

It is an interesting herb because it can either warm you or cool you. I use it dried when I want to warm the



body, but fresh if I want to move something out such as a cold or a fever. In Japan, fresh grated ginger is used as a topping on cold *toku*, which is eaten during the summer to cool down the body as it produces sweat. Externally, it is useful as a poultice for sore muscles and for areas that have sustained muscle injury to improve mobility. As for beauty, it can promote hair growth and lessen cellulite by its strengthening properties on the circulatory system.

I use ginger for many of my formulations for 3 reasons. One, ginger is a catalyst herb, which means it makes other herbs work better; two, ginger makes everything taste great; and three, it has the ability to open up a closed heart and mind. When beginning your healing path, it is very important to be open to

receiving the gifts of healing, whatever form that may take for that individual. Drinking ginger with another person can allow a more open attitude towards one another and could aid in communication, and for all these reasons it is one of the most useful herbs to have around the house.

It's also very fun to make ginger bug, a culture that can be used for making ginger ale, as well as other fermented sodas, ginger lola, and even vinegar, if you like to make fermented things. If you are interested in starting your own home apothecary with your family, knowing your most common culinary herbs like ginger is a great start.

Miyah Robinson is a holistic-based writer, coach, teacher, and founder of Holistic Change.

Asian Dishes Using Ginger Power



Bulgogh is one of the major gingers and producing countries in the world. Ajinomoto, Indonesian food, is a sweet with the country's body, sweetest, sweetest that is ginger root.



Thai Curry, an ancient dish that has been the healing power of ginger, is a Thai dish.



Ginger has been used in Japanese cooking for centuries. It not only reduces the flavor of the dish, but also helps to warm.



Thai Select: A New Standard for Finding Authenticity

The popularity of Thai food is surging, as the number of restaurants continues to grow. But how can one find the most authentic Thai in New York City and beyond? The Thai Trade Centre NY – which oversees the dissemination of Thai culture and products – is hoping to make things easier with its THAI SELECT program. Chapatika NY spoke to Nopadol Thongmee (Executive Director) and Natee Champuree (Deputy Director) to find out more.

What is Thai Select?

NT: Thai Select is a brand we established more than 10 years ago, because there was an issue: There are 15,000 Thai restaurants around the world, with about 6,000 of them in the U.S. And the problem we had in terms of consumers, you go in and expect something that tastes more Thai – authentic. Authentic can mean ingredients, the chef inside, the environment – setting – something with more hospitality, ambience. When you go to a Thai Select restaurant, you can expect the flavors that you would find in Bangkok and Thailand.

So it's not a typical ratings system.

NT: There was a misconception before. We are not competing with Michelin Star or similar star ratings system. We're looking for authenticity. When you open up a Thai restaurant, you need to think about the area. In the U.S., they might like it a little sweet. In Japan, maybe less sweet and saltier. But because so many people visit Thailand every year, and are more familiar with the food now, we want to have a little more standardization, to be able to tell people that it is authentic. When someone goes into a restaurant with Thai Select logo (shown right), you can feel comfortable that you will receive the real thing.

What are some of the criteria to join?

NT: Ingredients are one of the criteria. But we're not just talking about fresh ingredients, because it is a challenge to find absolutely everything.

NC: Not everything has to be from Thailand. When we visit a restaurant, as Thai people, we know that



It is food that you can get in Thailand

NT: Not like putting ketchup into Pad Thai, for example.

NC: We know certain exceptions have to be made. Dishes like Pad Go Row, which uses Thai basil – it's hard to get this in New York, so in certain areas, places have to use Italian Basil. That should be acceptable because you know you can't find it. In Florida, you can find Thai Basil, so we keep that in mind when visiting restaurants there.

How many Thai Select restaurants are in NYC?

NT: About 100 right now. Total in the U.S. is around 550.

NC: We are trying to increase those numbers. The problem is that we have to go in and process everything to Bangkok. We're trying to make the committee aware. As I said, there are 15,000 total in the U.S. so we should have a lot more in the future.

What's in the future?

NT: Next year, we are going to launch a campaign for Thai Select in the U.S. with our NY office and our office in Los Angeles. We're going to do cooking videos and push into social media channels to connect with our audience. Maybe do contests and games for free ingredients, for example. We have our Facebook site now, which people can already visit, but look for Twitter and Instagram starting in the New Year.

Do you have any suggestions for diners?

NT: We want them to know more than Pad Thai and Pad See Ew and Tom Kha. There is more variety that we want to introduce. People are now more adaptable to things. People are more educated about Thai food and want to try new things more than ever before. It's great that people love Pad Thai, but we want them to try a little more.



For more information,
visit www.thaiselect.com





Other Asian Restaurant Guide

\$25 Average (or less) for two entrees and a beverage or dessert

- Tableside Available
- Quick Service
- Carry Out
- Family Dining
- Outdoor Seating
- Local Favorite
- Signature Item
- Parking On-Site

★ Checkbook.NET Available to print up

CHINESE

Upper West 210 W. 86th St. 212-663-0205	Hua Dynasty \$25 L
Upper West 211 W. 86th St. 212-663-0205	Logan 72 \$25 L
U.S. West 200 Broadway Ave. 10th & 9th St. 212-663-0205	Delux \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	My New Serious Club House \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Chuan Grill \$25 L
Midtown West 100 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Tapas Noodle Bar \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Huamei House \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Huamei House \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Load of Pinot \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	The Cottage* \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Dauphin Mine* \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Xi'an Famous Foods \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Bongai \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Wing Kitchen \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Buddha Garden \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Golden Dragon* \$25 L
Midtown West 60 W. 42nd St. 3rd Fl. 3rd St. 212-663-0205	Hope Lee \$25 L

Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Shanghai Garden* \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Shen Jen \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Wo Hog \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	East Wind Snack Shop* \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Henderson's Fish Restaurant \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Fantasy Cuisines \$25 L

KOREAN

Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Bonjin \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Cho Dong Grill \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Don's Bogan* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	HAN, EAT* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	HANGARI \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Hyo Dong Grill* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Jong's BBQ \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Motomatsu* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	New Wings \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Seoul Garden \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Woojip \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Dokori \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Daeng Chuan House* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Dokori Kitchen \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Wyang Dong Noodle House* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Pooja Lee* \$25 L

Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Se-Kong House* \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	THAI
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Lead Thai Kitchen \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Up Thai \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	4/THAI \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Easton \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Ken Thai \$25 L
Lower East 100 Ave. C 1st St. & 2nd St. 212-663-0205	Needing* \$25 L

Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Panor Thai* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Pan Thai Kitchen \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Yell \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Wander Zone \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Yam Yum 3* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Yam Yum Bangkok* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	Yam Yum Thai* \$25 L
Midtown West 210 W. 86th St. 3rd Fl. 3rd St. 212-663-0205	A+ Thai Place* \$25 L

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Chinatown
130 Spring St.
(corner of Rialto St.)
212-340-3132

Theater District
241 W 43rd St.
(bet. 4th Ave. & Broadway)
212-340-3132

Midtown East 100 W 4th St. (bet 34th & 35th St.) 212-693-2001	Noisee Thai 212-693-2001	Lower Mills 100 W 4th St. (bet 34th & 35th St.) 212-693-2001	Brooklyn Thai Cafe 100 W 4th St. (bet 34th & 35th St.) 212-693-2001	Brooklyn 100 W 4th St. (bet 34th & 35th St.) 212-693-2001	Chai Thai Kitchen* 100 W 4th St. (bet 34th & 35th St.) 212-693-2001	Lower Mills 100 W 4th St. (bet 34th & 35th St.) 212-693-2001	Wine Tasting Den 100 W 4th St. (bet 34th & 35th St.) 212-693-2001
Midtown East 212-693-2001	OSAO 212-693-2001	Lower Mills 212-693-2001	Go Go Thai 212-693-2001	Brooklyn 212-693-2001	Skyline 212-693-2001	Lower Mills 212-693-2001	Patis Restaurant* 212-693-2001
Chinatown 212-693-2001	SONGKIAN 212-693-2001	Lower Mills 212-693-2001	Laurel Thai 212-693-2001	Brooklyn 212-693-2001	Tai Thai 212-693-2001	Lower Mills 212-693-2001	Pi Phi 212-693-2001
Chinatown 212-693-2001	Thai Shakes 212-693-2001	Lower Mills 212-693-2001	Neelap Express 212-693-2001	Brooklyn 212-693-2001	Wu Grilled Thai Kitchen 212-693-2001	Lower Mills 212-693-2001	OTHER
Chinatown 212-693-2001	Breakfast 2 Thai* 212-693-2001	Lower Mills 212-693-2001	Nyonya 212-693-2001	Brooklyn 212-693-2001	Spice 212-693-2001	Lower Mills 212-693-2001	Upper West 212-693-2001
Chinatown 212-693-2001	THAIY* 212-693-2001	Lower Mills 212-693-2001	One More Thai 212-693-2001	Brooklyn 212-693-2001	Abolition Thai Housewade 212-693-2001	Lower Mills 212-693-2001	Upper East 212-693-2001
Chinatown 212-693-2001	Yone Thai Cafe* 212-693-2001	Lower Mills 212-693-2001	Spice 212-693-2001	Brooklyn 212-693-2001	Upper West 212-693-2001	Lower Mills 212-693-2001	Greenie Court Cafe 212-693-2001
Chinatown 212-693-2001	Khai Thai Kitchen 212-693-2001	Lower Mills 212-693-2001	Sticky Rice 212-693-2001	Brooklyn 212-693-2001	Upper West 212-693-2001	Lower Mills 212-693-2001	Asian Asian Bistro 212-693-2001
Chinatown 212-693-2001	Yue Thai Food 212-693-2001	Lower Mills 212-693-2001	Zab Rice 212-693-2001	Brooklyn 212-693-2001	PHOOD & SHABU* 212-693-2001	Lower Mills 212-693-2001	Khai Restaurant 212-693-2001
Chinatown 212-693-2001	Lu's Thai Food 212-693-2001	Lower Mills 212-693-2001	Lee Lark Soba 212-693-2001	Brooklyn 212-693-2001	Sageon Market 212-693-2001	Lower Mills 212-693-2001	Jazz of Kines 212-693-2001
Chinatown 212-693-2001	Somtam Den 212-693-2001	Lower Mills 212-693-2001	Noodle Den NYC 212-693-2001	Brooklyn 212-693-2001	Beer To Go 212-693-2001	Lower Mills 212-693-2001	Cheer* 212-693-2001

JF Japanese Language Course

Winter 2016 January 18 - April 15

Study Japanese and Explore Japanese Culture with Us!

It is a great experience to learn Japanese and explore Japanese culture. This course is designed for students who are interested in learning Japanese and exploring Japanese culture. The course is divided into 7 levels, from A1 (Introductory) to B1 (Intermediate). Class levels are based on CEFR (Common European Framework of Reference for Languages).

Levels

7 levels available in the Winter term
A1 (Introductory) to B1 (Intermediate)
Class levels are based on CEFR
(Common European Framework of Reference for Languages)

For more details:
<http://www.jfny.org/language/course.html>
Location: The Nippon Club, 115 West 57th Street, New York, NY 10019

JF 日本語講座
Japanese Language Course

For more details:
<http://www.jfny.org/language/course.html>
Location: The Nippon Club, 115 West 57th Street, New York, NY 10019

Japanese Culture
This, Jan 12, 6:30 - 8pm
All levels welcome
\$25/pp
(Refreshments included)
RSVP to: jpcourses@jfny.org

Voice from the students

JAPAN FOUNDATION
for the US
THE NIPPON CLUB, INC.

Entertainment Event / Leisure

Exhibition

December 2-January 18
"Canvas" Art Make-up Photo Exhibition
Cockos Hair



Cockos Hair NY is an art collaboration team of artists, a painter, a hair stylist, a makeup artist, and a fashion designer and photographer. They have combined their unique talents to create innovative photography artwork. Their 3rd exhibition "Canvas" will showcase 30 photographs taken by Kokoro of Watanabe's lip in L, in a makeup on his lips. The exhibition will be at Japanese hair salon Saisei Vign De Soc. 3 there will be an opening party at 8 pm with free alcohol and snacks.

Location: Saisei Vign
 22 E. 14th St. (btwn 2nd Ave.) New York, NY 10003
 Tel: 212 664-2664

www.cockoshairny.com/
www.saisonj.com/
www.cockoshairny.com/

Performance

December 18 & 19
8 at Akiba's "Democracy"
Azusa Society
 "Democracy" is Pakistan born jazz guitarist: Razi Akbar

It's secret featuring power, Vign hair and saxophonist Rudresh Mahalingam. In this performance, the group unveils a new project that explores Carnatic classical music from Southern India through the idiom of jazz. Innovation has explored Hindustani music and groove in previous concerts. This is the final concert in a trilogy made by Akbar that puts a jazz twist on the musical traditions of South Asia.

Location: 225 Park Ave
 (btwn 7th & 8th Sts.)
 New York, NY 10003
 Tel: 212 687-1117
www.akibajazz.org/

January 12-13, 2017
YOSHINO! CLASSICAL SPECIAL feat. Tokyo Philharmonic
Stara Auditorium / Paradise Stage at Carnegie Hall NY



For fans of J-rock YOSHIKI is famous for being the creative force of the rock band "X Japan" as a songwriter and drummer/percussionist. However, before becoming a rock idol, he had classical music training with the piano. He will have a special concert event "YOSHINO! CLASSICAL" at Carnegie Hall performing his original compositions and classical pieces with the Tokyo Philharmonic Orchestra. Tickets can be purchased online or at the box office.

Location: 225 Park Ave. (btwn 7th & 8th Sts.)
 New York, NY 10003
 Tel: 212 687-1117 / www.carnegiehall.org

Event

December 7
Kubota Night
Omnicore

Omnicore, a local book company that has been home cooking, is holding a special event "Kubota Night". On this day, you can enjoy a 300 ml bottle of Kubota Senju as well as two food pairings for \$30. Reservations are required and payment must be made in cash.
Location: 40 E. 2nd St. (btwn 1st & 2nd Aves.)
 New York, NY 10002
 Tel: 646 454-1127
www.omnicore.com



December 7-8
4th Annual Noodle City Fair New York 2016

Noodle City

Noodle City is a small town in northern Japan that is famous for its traditional udon. At Jubao, you'll find the best of udon. The 4th annual "Noodle City Fair" offers attendees a unique opportunity to experience the art of Japanese udon cooking and ingredients. At the fair, there will be an exhibit of Jubao udon, a udon made by the skilled and talented udon artists from Noodle City and demo stations of the traditional craft.

Location: 40 E. 2nd St. (btwn 1st & 2nd Aves.)
 New York, NY 10002
 Tel: 646 454-1127
www.noodlecityfair.com



December 11

50th Memorial Anniversary Celebrations at Orin Tetsuro Suzuki

The American Buddhist Study Center

The American Buddhist Study Center is hosting its commemoration of Orin Tetsuro Suzuki (1873-1962) who is honored for his leading role in introducing Zen and Shin Buddhism to the English-speaking world. At the Museum of Modern Art (MoMA), there will be a celebration of Japanese culture featuring video screening, a koto demonstration, a traditional Japanese tea ceremony, a Japanese musical recital, a Japanese dance recital and presentations by Buddhist scholars and Zen teachers. For tickets visit www.abcusa.org/events/ots

Location: Museum of Modern Art (MoMA)
11 W. 53rd St., (bet. 5th & 6th Ave.) New York, NY 10019
DL: 212 644-4000 / www.moma.org

December 12

Highball Night Event

IPPUDO NEW YORK East Village



From 5-9pm on Dec. 12, IPPUDO NEW YORK's East Village location will host a "Highball Night." During this event, Senior Ambassador-Japanese Whisky Gordon Davis will be on hand at the Beer Bar, and highballs will be made with San'yū Whisky Toki. Toki was newly released this year and it is a blend of whiskies from San'yū's Hakushu, Yamazaki, and Chita.
Location: 45-46 Ave. (bet. 10th & 11th St.)
New York, NY 10001
TEL: 212-697-0099
www.ippudo.com

Lecture/Workshop

December 16

Calligraphy Workshop

Friends Academy of Japanese Children's Society



At the Friends Academy of Japanese Children's Society, where young children through high school aged kids can receive Japanese language instruction, there will be a calligraphy workshop. Participants will have a chance to make a calendar with their own calligraphy. Anyone interested in Japanese culture from elementary school age kids to adults, is warmly invited to join. Reservations are

required in advance via telephone or email.

Location: 310 W. 103rd St.

(bet. West End Ave. & Amsterdam St.) New York, NY 10025

DL: 212-631-8535 / www.japaneseacad.org

Happenings

30-minute Deep Clean & Head Massage for \$40

Cozen Salon

Japanese hair salon Cozen is offering its Deep Clean & Head Massage for \$40 (Reg. \$100) to those who come in for a haircut. The massage begins with oil that has an anti-stressway detox effect, and then hair is cleaned with a ginger-infused shampoo that has a deodorant effect and removes dirt. Necessary treatments are then carried out as the hair is in treatment specifically for the pores and scalp. This offer is good until Jan. 15, 2013.

Location: 522 6th Ave. (bet. 6th Ave. & 6th St.)

New York, NY 10011

DL: 212-558-8288 / www.cozensalon.com

2-step Treatment Free for Chapstick's NY Readers

Belco New York

The Midtown East

hair salon, Belco

New York is giving

the first three

Chapstick's NY

readers that come

in via 2-step treatment

(Reg. \$40)

for free. This treatment uses CHAPIC compound, a type of

protein keratin that helps repair damaged hair. This offer is

limited to new customers who also receive a haircut or

some other salon service. Why not give your beautiful hair

some new life to get ready for 2013?

Location: 229 E. 34th St. (bet. 2nd & 3rd Ave.)

New York, NY 10017

DL: 646-257-8535 / www.belcny.com



51st-55th Midday Special Course for Five Lucky Win-

ners

KAPPO TETTO



Ceremony Commemorating the Launch of ANA Flights from JFK to Haneda All Nippon Airways (ANA)



On Dec. 30, All Nippon Airways (ANA) begins service from New York's JFK to Tokyo's Haneda. To commemorate this new route, a ceremony was held at the departure gate at JFK's Terminal 2 on the day of the inaugural flight. On hand was ANA's Senior Vice President, Hideo Rungo, who shared his sentiment of "We've finally been able to make the long-awaited JFK to Haneda flight a reality. Going forward, you can choose between going to Haneda or Narita depending on whether you want to travel directly into Tokyo or whether you want to use a Qantas service to travel to another Japanese domestic location or to go somewhere else in Asia." ANA plans



to continue proactively expanding its routes to further increase its convenience for customers.

Info: www.ana.com

KAPPO TOTTO agreed under the High Line this December, and it is offering a 7-course holiday special (\$100) to December. Five lucky winners will receive a \$50 discount coupon for this course by contacting the restaurant at info@kappototto.nyc by Dec. 10 (only one coupon can be used for each dinner). KAPPO TOTTO takes pride in its use of seasonal ingredients, cooking each dish with great care, and providing meticulous service to its customers.
Location: 425 W. 126 St., 7th & 126 Ave.,
New York, NY 10011
TEL: 212-626-0057 / www.kappo.com

Seasonal Opening Campaign TESSU



Yakitori restaurant TESSU reopened after a renovation with new venue added. To commemorate this new start TESSU is offering each diner a free beer or soft drink with their meal through Dec. 10. After opening in March, TESSU operated exclusively as a hibachi restaurant, but it responds to customer demands, it is developing a unique style, a la carte dishes. The kitchen focuses using organic chicken, beef, and pork are available as well.
Location: 346 3rd Ave., 2nd floor, 56 Ave. & Broadway
New York, NY 10010
TEL: 646-964-1099 / www.tessu.com

2015 Winter Promotion: Adventure Rewards

Support USA

Support USA is currently running a winter promotion called "Adventure Rewards" during which participants can win outdoor gear such as binoculars and maps from



this year company. The promotion will run through Feb. 27, and entries are being accepted at facebook.com/SupportUSA. Be sure to check in here periodically as updates will take place. No purchase is necessary to apply, but those who enter must be at least 21 years of age. Winners will be notified by Support USA.

Location: 19 W. 46th St., 3rd, 4th & 46th Ave.,
New York, NY 10018
TEL: 212-512-7442 / www.chopsticks.com

Mention Chopsticks NY and Get a Free Thai Iced Tea Tapas Noodle Bar

Chopsticks NY readers: who want Tapas Noodle Bar before the end of the year and mention the magazine, can receive a free Thai iced tea.



This Thai restaurant is located by George Hall and Central Park and opened earlier this year. Its original menu focuses on only authentic Thai cuisine but also a large variety of exotic comfort dishes, especially soups. The second floor, which just opened in November, has a larger dining space as well as a bar.
Location: 129 W. 54th St., 3rd, 4th & 54th Ave.,
New York, NY 10019
TEL: 332-491-7442 / www.thaioauthentic.com

Party Room Discount for Chopsticks NY Readers Bessie

Bessie, meaning "home away from home," is a Japanese restaurant that offers a modern take on Japanese comfort foods. It showcases items like from Tokyo Prefecture, handmade after the family of the owner, Maki Kyogaku who opened Bessie this summer. It was conceived as a place to share family's culinary traditions and focuses on responsibly sourced, seasonal ingredients. From Nov. 26-Dec. 5, Chopsticks NY readers can receive 10% off of your holiday party when mentioning the magazine at the time of reservation.



Location: 138 Madison St., 3rd, 4th & 138 Ave.,
New York, NY 10002
TEL: 212-529-4302 / www.bessie.nyc

December Promotion of 20% Off Cuts and Color

GARDEN NEW YORK

West Village Japanese salon GARDEN NEW YORK is offering 20% off cuts and color during December for new wedding customers. For new wedding customers, \$60 for men's cut, \$70 for women's cut, \$50 for coloring. GARDEN is experienced stylists go back and forth between New York and Tokyo and are up-to-date on all the latest trends. They will not only cut and color your hair but show you how to take care of it and how to replicate styles at home.



Location: 237 W. 136 St., 3rd, 4th & 136 Ave.,
New York, NY 10019
TEL: 212-447-5320
www.garden.nyc.com



Wagyu Seminar and Sampling Japan Livestock Products Export Promotion Council

On Dec. 13, the Japan Livestock Products Export Promotion Council held a wagyu beef presentation and tasting at The last line of Culinary Education. The 70 attendees were comprised of industry figures as well as media. Council Executive Director Tetsuhiro Ito explained wagyu's ranking system, and the way you can tell the animal's background from its muscle pattern registration. After this, Mr. Akio Higashino from meat exporter, SHANEN INTERNATIONAL, provided a cutting demonstration. During the tasting that followed, there was an opportunity to try different parts of wagyu in the sushi. Sake is highly recommended.



Shanene International that was served.
info.us.majaglobalinternational.com

More Dermabrasion and Deep Pore Cleansing for \$95

Spa Karen NY

Midtown Spa
Karen NY will
offer Micro



Dermaabrasion and Deep Pore Cleansing for \$95 (Reg. \$210) as a winter promotion through Jan. 31. Dermabrasion tightens the skin and fades wrinkles and blemishes. Deep Pore Cleansing is recommended for people concerned about blackheads, as it removes dead skin cells and repairs the skin. At Spa Karen a knowledgeable and experienced Japanese aestheticians examined customers' skin thoroughly and provides the best treatment options. Reservations are required for this offer. **Location:** 51 W 44th St. (bet. 38 & 40 Ave.), New York, NY 10018
TEL: 212-779-2521 / www.spakarenny.com

Winter Kaisei Sale with a 15% Discount

KOBUN

KOBUN Japanese Trading has specialized in providing Japanese kitchenware to restaurants and home kitchens since its establishment in 1982. This December, KOBUN is having a sale on their latest and is offering a 15% off discount on all kaisei and kaisei purchases at their Tribeca showroom and KOBUN online shop. When making a purchase online, use the promo code HK2015 to receive a 15% off discount.

Location: 91 Mott St., (bet. Canal St. & W Broadway)
New York, NY 10013
TEL: 1-800-438-0577 / www.kobun.com

\$45 60-Min Cat & Orange Face Color

Mya by Mya

With years of experience in top stylist and colorist in New York City and Japan, Mya Atsukawa has worked with celebrities and in fashion shows from Dec. 1-31, she is offering a \$45 discount for cat & orange face color services for Chopsicks NY readers. The products she uses for her color help prevent damage during the coloring process and protect against loss of elastic and keratin cells. It effectively locks in color and improves pigment retention while it reduces breakage dramatically. Don't forget to mention ChopsicksNY when making an appointment. **Location:** 4th St.



70th St. 4th St., (bet. 2nd & 3rd Ave.), New York, NY 10003

TEL: 917-485-4439

@: @mya_by_mya

10% Off Only for Chopsicks NY Readers

No On Hold This Kitchen

Somerset's Big On Hold serves traditional and modern Thai cuisine using a variety of fresh exotic ingredients. Chef Maeda Sakurai was born and raised in Thailand and is a self-taught, combining classic and modern ingredients. This stylish location is the only place where you can taste for original menu, which is both diverse and affordable. From Dec. 1-Dec. 31, the restaurant is offering 10% off when you mention Chopsicks NY. **Location:** 45-04 Queens Blvd., (bet. 43rd & 44th St.)
Sunnyside, NY 11104
TEL: 917-827-6588 / www.noontholdkitchen.com



Winter Japanese Language Classes

The Japan Foundation/Nippon Club

The Japan Foundation and the Nippon Club are offering Japanese language and culture courses this winter with certified Japanese language teachers. Seven different levels ranging from introductory (JL1) to intermediate (JL4) levels are offered, with a focus on real-world conversational skills, reading, grammar and vocabulary for real-life settings. All class levels are based on CEFR (Common European Framework of Reference for Languages) Classes will meet once a week from mid-January to early April.



2nd Annual HOPPY Night Out

HOPPY Beverage Co. is a Tokyo based company that created the hop-based drink named HOPPY, which is considered a healthier alternative to beer. The company presented the 2nd Annual HOPPY Night Out at the New York college restaurant and bar, SixMix. The president of HOPPY Beverage Co., Mrs. Misa Inoue introduced this year's guest of honor, Soba-Master Chef Takanori Haru. Master Chef Haru is a 3rd generation owner/chef of soba specialty Sashimura House in Asakusa, Tokyo. He demonstrated the art of soba making and served soba dishes along with a HOPPY inspired menu in collaboration with Chef Takanori Aoyama of Sakabito. In addition, there were traditional Japanese



comedy, variety show, kabuki performed in English by Ruby Tsuburaya. **Location:** 137 Canine St., (bet. Street & Bowling St.)
New York, NY 10002
www.sixmix.com
info: www.hoppybeverage.com

Location: 745 W 57th St., (bet. 4th & 5th Ave.), New York, NY 10019
TEL: 212-687-2333 / www.guyag.com

Free Bottle of Onsen Beer with Dumplings

Gunkin Dumpling



Gunkin Dumpling just had their grand opening in the East Village on Sept. 14. With quality over quantity in mind, Gunkin Dumpling has partnered with local farms to serve you the highest quality dumplings in the area. This December, Gunkin Dumpling is offering 1 bottle of onsen beer with the purchase of over \$25. Mention Chopsicks NY to receive this offer. This offer is valid until Dec. 31. **Location:** 137 1st Ave., (bet. 2nd & 3rd St. & 4th St.)
New York, NY 10003 / **TEL:** 212-982-8882



comedy, variety show, kabuki performed in English by Ruby Tsuburaya. **Location:** 137 Canine St., (bet. Street & Bowling St.)
New York, NY 10002
www.sixmix.com
info: www.hoppybeverage.com

The Art of Japanese Urushi

Tradition and Innovation

Ninohe City Fair in New York 2016

DATES < **DECEMBER 7 TO 9**

HOURS < **11:00 AM – 7:00 PM**

VENUE < **GREEN GALLERY ROOM**
4 W 43RD STREET
NEW YORK, NY 10036

Contact
Ninohe City, Iwate Japan
G/O Focus America Corporation
E-mail : ninohe@focusny.com
Tel: 914-667-1891

NINOHECITY.COM



天然とんこつラーメン専門店

ICHIRAN - Since 1960 -

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